

Dixie Corn-meal Biscuits

Ingredients

- 1 1/2 cups sifted enriched flour
- 1 Tbsp sugar
- 2 tsp baking powder
- 3/4 tsp salt
- 1/2 tsp soda
- 1/2 cup corn meal
- 1/4 cup shortening
- 1 slightly beaten egg
- 3/4 cup dairy sour cream
- 1 Tbsp sesame seed
- 2 Tbsp butter or margarine

Instructions

1. Sift together first 5 ingredients; stir in corn meal.
2. Cut in shortening till mixture resembles coarse crumbs.
3. Add egg and sour cream; mix just till dough follows fork around bowl.
4. Turn out on lightly floured surface; knead gently 1/2 minute.
5. Roll or pat to about 1/4 inch and cut with floured 2 1/2 inch biscuit cutter.
6. Crease just off center with back of knife; fold over so top overlaps. Seal edges.
7. In skillet, lightly brown sesame seed in butter; brush over biscuits.
8. Bake on ungreased cookie sheet in hot oven (425°) 10 min. or until done.
9. Makes about 2 dozen.

Dixie Corn-meal Biscuits

- 1 $\frac{1}{2}$ cups sifted enriched flour
- 1 Tablespoon sugar
- 2 teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ cup corn meal
- $\frac{1}{4}$ cup shortening
- 1 slightly beaten egg
- $\frac{3}{4}$ cup dairy sour cream
- 1 Tablespoon sesame seed
- 2 Tablespoons butter or margarine

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Cut in shortening till mixture resembles coarse crumbs.

Add egg and sour cream; mix just till dough follows fork around bowl. Turn out on lightly floured surface; knead gently $\frac{1}{2}$ minute. Roll or pat to about $\frac{1}{4}$ inch and cut with floured $2\frac{1}{2}$ inch biscuit cutter. Crease just off center with back of knife; fold over so top overlaps. Seal edges. In skillet, lightly brown sesame seed in butter; brush over biscuits. Bake on ungreased cookie sheet in hot oven (425°) 10 min. or until done. Makes about 2 dozen.

(Eura Lee Armstrong, Fort Worth, Texas)