

Cracker Barrel-Style Biscuit Shopping List

For approximately 8 biscuits

Ingredients to Buy

	Ingredient	Amount
✓	Self-rising flour	2 cups
✓	Shortening (Crisco preferred)	1/3 cup
✓	Cold buttermilk	2/3 cup + 2 tbsp
✓	Butter	2 tbsp, melted for brushing

Optional / Pantry Check

- All-purpose flour — for dusting the work surface and cutter
- Parchment paper — or a little butter/oil for the baking sheet
- Milk + white vinegar or lemon juice — only if making the buttermilk substitute

Quick Note

The recipe also gives an all-purpose-flour version: 2 cups all-purpose flour, 1/2–1 tbsp baking powder, 1 tbsp sugar, 1 tbsp salt, 6 tbsp cold unsalted butter, 3/4 cup low-fat buttermilk, and 1–2 tbsp melted butter for brushing. The main recipe card uses self-rising flour, shortening, buttermilk, and melted butter.