

Sour Cream Raisin Biscuits

The Brown Derby's

Makes about 24

Preheat oven to 450°F

These biscuits were Clark Gables favorite and part of his catered 40th birthday event.

4 cups	all purpose flour
1 tsp	cream of tarter
1 tsp	baking powder
1/2 tsp	baking soda
pinch	sea salt
1/4 cup	vegetable shortening
1 cup	raisins
1 cup	sour cream
1 cup	whole milk

1. In a large bowl, whisk flour, cream of tarter, baking powder, soda and salt. Using a pastry blender incorporate shiortening until well blended. Add raisins, sour cream and milk. Add addional flour or milk until the mixtire forms a soft dough.
2. Pat on a floured surface, roll out evenly, cut with a 2-inch biscuit cutter. Place on prepared baking sheet close together and bake untl golden brown, about 12 to 15 minutes.
3. Serve hot with butter.