

# Buttermilk Biscuits

Yield: One Dozen

## Buttermilk Biscuit Ingredients:

2 ½ teaspoons baking powder  
2 teaspoons kosher salt  
2 teaspoons sugar  
½ teaspoon baking soda  
3 ½ cups all-purpose flour (plus a little more for the counter/board to roll out)

1 cup (2 sticks) super-cold unsalted butter, cut into small cubes (the size of peas) \*plus 1 tablespoon melted for the tops

1 cup super-cold buttermilk



- Step 1:** Preheat oven to 425°F. In the bowl of a food processor pulse together flour, baking powder, salt, sugar and baking soda. Add chilled butter cubes and pulse until butter pieces have incorporated into the flour mixture (about 5 times).
- Step 2:** Remove flour/butter mixture to a large bowl. Make a well in the center and slowly pour in buttermilk while mixing the flour into it. Dough will be very crumbly. That's okay. Lightly flour counter and remove dough from bowl. Gather it together and form a square. Cut the square into fourths. Take each piece and stack it on top. Using a rolling pin, lightly roll out until you get a piece that's rectangular and is about 1-inch thick. Cut into 12 squares.
- Step 3:** Put squares on a baking sheet pan lined with parchment paper and brush the tops with the melted butter. Put pan into the freezer for about 10 minutes before putting in a hot, hot oven. These should bake with 20 – 25 minutes or when they are puffed up and golden-brown on top. Serve warm with butter, honey, gravy or whatever floats your biscuit boat!

**Note:** You could make these in advance through the application of melted butter. Freeze them on the baking sheet until firm and then remove them to a freezer bag. Bake frozen (they will take a little longer to bake this way).