



## *Chef John's Buttermilk Biscuits*



### **Ingredients:**

- 2 cups all-purpose flour (spooned into measuring cup, not scooped)
- 2 tsps baking powder
- ¼ tsp baking soda
- 1 tsp salt
- 7 TBLS unsalted butter, chilled in freezer
- ¾ cup cold buttermilk
- 2 TBLS melted butter for brushing

### **Method:**

1. Preheat oven to 425F.
2. Use a box grater to shred the butter, and then return to the freezer.
3. Line a baking sheet or baking dish with a silicone-baking mat or parchment paper.
4. Whisk flour, baking powder, baking soda, and salt together in a large bowl.
5. Add the shredded butter to the dry ingredients and gently mix. DO NOT OVERMIX.
6. Make a well in the center of butter and flour mixture. Pour in ¾-cup buttermilk; stir until just combined. Again, DO NOT OVERMIX.
7. Turn dough onto a floured work surface, pat together into a rectangle.
8. Fold the rectangle in thirds. Turn dough a half turn, gather any crumbs, and flatten back into a rectangle. Repeat twice more, folding and pressing dough a total of three times.
9. Pat the dough on a floured surface to about ½ - ¾ inch thick.
10. Dip a 2 ½-inch round biscuit cutter in flour, and cut 8 - 12 biscuits, not overly twisting.
11. Transfer biscuits to the prepared baking sheet, and arrange the biscuits in such a manner that they touch each other and the sides of the pan to allow for vertical growth as they bake.
12. Bake in the preheated oven until lightly golden browned, about 13-15 minutes.
13. Brush the tops of biscuits with 2 tablespoons of melted butter.