



Flakiest Biscuits, EVER!



Ingredients:

- 4 cups biscuit flour, or all-purpose flour, plus more for dusting
- 4 teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1 cup unsalted butter, 2 sticks, cubed, very cold
- 1 cup buttermilk, plus 2 tablespoons
- butter, melted, for brushing

Instructions:

1. Preheat the oven to 375°F. Line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, baking powder, baking soda, and salt.
3. Using your hands or a pastry cutter, incorporate the butter into the dry ingredients, leaving large chunks.
4. Fold in the buttermilk until a thick dough forms.
5. Lightly flour a clean surface and dump the dough onto it. Bring the dough together until it comes together in one large piece.
6. Roll out with a rolling pin to about 1 ½-2 inches thick. Using a biscuit cutter or small glass, cut out 2-3-inch rounds and place them on the prepared baking sheet. It's okay if the biscuits are touching.
7. Bake for 18-20 minutes, or until golden brown.
8. Brush the biscuits with melted butter.
9. Serve as desired.