



Homemade Biscuits



Ingredients:

- 2 cups unbleached all-purpose flour (scoop and level to measure)
- 1 tablespoon aluminum free baking powder
- 2 teaspoons granulated sugar
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoons salt
- 8 tablespoons unsalted butter, divided: 7 tablespoons very cold, 1 tablespoon melted
- 1 cup buttermilk, cold

Method:

1. Preheat your oven to 450F. Prepare a baking sheet with either parchment paper, or a reusable silicone-baking mat.
2. Using a mixing bowl or a stand mixer, combine the flour, sugar, baking powder, baking soda, and salt until all of the ingredients are fully incorporated.
3. Cut 7 tablespoons of cold butter into small cubes.
4. Add the butter to the flour mixture and cut the butter into the mixture with a bladed pastry cutter until there are small clumps of butter, about the size of peas.
5. Make a small well in the center of the mixture. Pour buttermilk into well then fold the mixture with a rubber spatula until it comes together. Gently turn and press dough to bring together completely, and then drop onto a lightly floured surface.
6. Roll out the dough into a large rectangle; it should be about 10x9". Next, fold the dough in half and repeat the rolling and folding process a couple more times. Roll out and shape the final rectangle to be about 9x4" and approximately an inch thick.
7. Using a round cookie cutter, punch 8 rounds into the dough. Move the biscuit rounds to your prepared baking sheet, making sure to leave plenty of room to expand in the oven. You can use dough scraps to roll and fold out about two more biscuits.
8. Bake the biscuits in the preheated oven for around 11 to 13 minutes or until golden brown and cooked through.
9. Finally, brush the biscuits with some melted butter for added flavor.