



Tender & Flaky Buttermilk Biscuits



Ingredients:

- 2 cups all-purpose flour, spoon and leveled
- 1 tablespoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 1 tablespoon granulated sugar
- 1 stick **very cold** unsalted butter
- 1 cup plus 2 tablespoons full-fat buttermilk
- Very soft or melted butter for brushing baked biscuits

Method:

1. Preheat oven to 425°F.
2. Lightly grease a 9-inch iron skillet and set aside. If you do not have an iron skillet lightly grease a round cake pan or small cookie sheet. I do not recommend buttering your skillet or pan, as butter causes biscuits to brown too much on the bottom before the tops get brown enough. I use solid Crisco shortening to grease my pan.
3. Add the flour, baking powder, baking soda, salt, and sugar to a large bowl. Use a fork or whisk to thoroughly combine the dry ingredients.
4. Cut the stick of butter into three long pieces. Flip the butter over one turn and repeat. Now slice the butter off into small chunks and transfer them to the bowl of flour. Using a pastry cutter, cut the butter into the flour until the butter is about the size of peas.
5. Make a well in the center of the flour and pour 1 cup plus 2 tablespoons of buttermilk into the well. Using a wooden spoon or spatula, gently fold the flour into the buttermilk and mix just slightly until all of the flour is wet. It is important not to overwork the dough. Overworking will result in tough biscuits.
6. Transfer the dough to a floured work surface. Using floured hands, pat the dough into a rectangle, about 8 x 10 inches or so. It does not have to be a specific size, just big enough to fold. Gently fold one side of the dough into the center, and then fold the other side into the center. Turn the dough so that it is horizontally in front of you. Lightly press the dough out into a rectangle again. Turn one side of the dough into the center, then the other. Repeat this process 3 times.
7. Using your hands, pat the dough into a rectangle, about 3/4" in thickness. You can use a rolling pin if you prefer. Using a sharp biscuit cutter, cut the biscuits by cutting down through the dough and straight up. It is important **not to twist** the cutter. Cut them as close together as possible. Gather up any scraps, rework the dough as little as possible, and



cut out with the cutter. Try to use a cutter that is at least 2.25 inches in diameter if you want good-sized biscuits, but I use a 3-inch cutter.

8. Transfer the biscuit rounds to the greased skillet or pan, making sure they are close together with sides touching. Brush the tops with buttermilk.
9. Bake for approximately 17-18 minutes until biscuits are golden brown on top.
10. Brush the tops with very soft or melted butter.
11. Serve hot with your favorite jam or with gravy.
12. Biscuits will stay fresh for up to 1 day at room temperature.

Tips for Making Homemade Biscuits

- **Butter:** It is imperative to use very cold butter in your biscuit dough. Cut the butter into small pieces and cut it into the dough with a pastry blender. If you do not have a pastry blender, use a fork and a knife. Why cold butter? As the biscuits bake, the small chunks of butter slowly melt into the biscuits, creating air pockets, which in turn make the biscuits nice and airy.
- **Buttermilk:** Buttermilk adds a tangy richness to biscuits, and because it is acidic, it adds tenderness to baked goods such as biscuits. Make sure you use cold full-fat buttermilk.
- **Working the dough:** Do not overwork the dough. Once you have added the wet to the dry ingredients, use a spatula, or wooden spoon to gently fold the dry ingredients into the wet. Once all of the dry ingredients are wet, stop! The dough will be wet and messy but that is okay. Dump it onto a lightly floured work surface where you will add more flour as you fold.
- **Cutting the biscuits:** Do not twist the biscuit cutter, and dip it in flour between each cut. Press the cutter straight down and pull it straight up from the dough. Why not twist? Because if you twist the cutter, you will not only smooch the sides of the dough, resulting in uneven biscuits, but you will seal the edges of the dough preventing them from rising.
- **Baking Powder:** Baking powder is a star ingredient in almost all biscuit recipes. Baking powder is what causes biscuits to rise tall. It is very important to check your baking powder for freshness, as baking powder has a short shelf life.
- **Place with sides touching in a pan:** Place biscuits as close together as possible, preferably with sides touching. They rise taller when placed with sides touching.