

Buttermilk Biscuits

Ingredients

3 c Flour
5 t Baking Powder
1 1/2 t Salt
1/2 t Baking Soda
1/2 c Unsalted Butter (chilled,
plus 1 tablespoon melted)
1 c Buttermilk
2 T Heavy Cream

Instructions

1. Preheat the oven to 450°F and line a baking sheet with parchment paper. Cube the butter and place it in the freezer.
2. Sift together flour, baking powder, salt, and baking soda in a mixing bowl. Add the butter then cut it into the dry ingredients using a pastry blender, until it becomes crumbly and resembles peas.
3. Mix in 1 cup cold buttermilk, just until the crumbs are thoroughly moistened. Add up to ¼ cup additional buttermilk, if needed. The dough shouldn't be overly wet but, slightly sticky.
4. Roll out on a lightly floured surface about 1-inch thick. Cut into rounds using a 2-inch cookie cutter dipped in flour. Do not twist the dough with the cutter. Cut the dough, then lift

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the cookie cutter up.

5. Place biscuits 2-inches apart on the baking sheet. Brush the tops with heavy cream. Bake at 450°F for 13-15 minutes until lightly golden and puffed. Brush with 1 tablespoon melted butter after removing from the oven. Serve immediately.