



Buttermilk Biscuits



ingredients

- 3 cups flour plus some for dusting
- 2 ½ tablespoons sugar
- 1 ½ tablespoons baking powder
- 1 teaspoon salt
- 8 tablespoons (1 stick) cold unsalted butter, diced
- ⅔ cup buttermilk
- ½ cup whole or low fat milk plus extra for dusting
- Egg wash: ½ whisked egg. You can also use an egg wash of 1 egg and 2 tbsp of heavy cream

directions

1. Preheat oven to 425.
2. Blend or sift together the flour, sugar, baking powder and salt.
3. Cut the butter into the flour until it forms pea-sized pieces. Add the buttermilk and the milk. Mix just to combine the ingredients.
4. Roll the dough out to a 1 inch thickness on a lightly floured work surface, fold in half, turn and repeat 3 or 4 times for a final thickness of 1 inch.
5. Cut the dough into rounds using a 3 inch cutter, retooling and cutting the scraps until you have 12 rounds.
6. Place the biscuits on an ungreased baking sheet. Brush the tops with a little milk to make the tops shiny, if desired.
7. Bake until golden brown. 10-15 minutes. Let cool on wire rack.

variations

Cheddar: Stir in 1 ½ cups grated cheddar cheese into the buttermilk and milk before adding them to the dough.