

Buttermilk Biscuits

Preheat oven to 450 degrees

We FINALLY found this recipe. It makes the BEST, light, fluffy biscuits

Ingredients	
1 stick	Butter, frozen and cut into small cubes
2 cups	All-purpose flour
1 TBsp	Sugar
1/4 tsp	Baking soda
1 TBsp	Baking powder (heaping)
1 tsp	Salt
1 cup	Buttermilk

Directions

1. Make sure butter is VERY cold. Cut butter into small cubes and place it in the freezer
2. Mix together all dry ingredients in a food processor
3. Gradually cut the butter into the dry ingredients using the food processor until it appears as a course crumbly mix
4. Transfer the mix into a large bowl and create a small well in the middle with your fingers
5. Add the cold buttermilk, mixing until it is all combined. Dough slightly sticky/tacky
6. Turn dough out onto a floured surface and shape into a rectangle shape, about twice as wide as it is tall
7. Fold the rectangle in half, so you end up with a thick square. Gently pat back down to a rectangle shape again.
8. Repeat folding a total of 6 times. Be gentle with the dough, overworking it will make for tough, heavy biscuits. Pat down the last time to a rectangle about 1 inch thick.
9. Use a 2 1/2 inch biscuit cutter to cut out biscuits and place them on a lined cookie sheet, almost touching
10. You can combine and recut leftover scraps, but not more than once or twice.
11. Bake at 450 degrees for 12-15 minutes until browned

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