

NATIONAL BUTTERMILK BISCUITS DAY

Directions: Try this buttermilk biscuit recipe!

Directions

Step 1:

Preheat oven to 425 degrees. Line your baking sheet with parchment paper.

Step 2:

Whisk the flour, baking powder, salt, and baking soda in a large bowl. Then cut butter into flour mixture until the mixture resembles coarse crumbs.

Step 3:

Make a well in the center of butter and flour mixture. Pour in 3/4 cup buttermilk; stir until just combined.

Step 4:

Turn the dough on floured surface and pat into a rectangle. Fold the rectangle in thirds. Turn dough a half turn, gather any crumbs, and flatten back into a rectangle. Repeat twice more, folding and pressing dough a total of three times.

Step 5:

Roll dough on a floured surface to about 1/2 inch thick. Then cut out 12 biscuits using a 2 1/2-inch round biscuit cutter and place into the baking sheet

Step 6:

Brush the tops of biscuits with 2 tablespoons buttermilk. Then bake for about 15 minutes or until golden brown.

Ingredients

2 cups of all-purpose flour

2 teaspoons of baking powder

1 teaspoon of salt

1/4 teaspoon of baking soda

7 tablespoons of unsalted butter (chilled and cut into thin slices)

3/4 cup of cold buttermilk

2 tablespoons of buttermilk (for brushing)

