

Buttermilk Biscuits

Yield : 12 biscuits

Ingredients :

1 and 1/2 sticks of unsalted butter, cut into pea sized chunks, chilled
2 and 1/4 cup all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 cup buttermilk, chilled
1/2 cup powdered sugar

Directions :

1. Preheat the oven to 425° F.
2. Cut butter into pea sized chunks and return to the refrigerator to chill.
3. In a large mixing bowl, whisk together the flour, baking powder, baking soda, and salt.
4. Add butter to the mixing bowl and lightly stir. Butter should remain lumpy.
5. Stir buttermilk into the dry mix until it is incorporated. Start folding the dough together in the mixing bowl. The goal here is to incorporate all the dry ingredients without over-working or over-warming the butter. Just keep folding it over itself a few times.

6. Now turn the dough out onto a floured surface and fold it over on itself, pressing down gently to knead it together as you go. Once it is mixed well, roll it out into a disk, about 2 inches thick. Using a pastry cutter, punch out circles of dough.

7. Place the circles of dough on an unlined baking sheet. Brush the tops lightly with buttermilk and sprinkle the tops with powdered sugar.

Recipe Courtesy of Food and Wine

