

Buttermilk Biscuits

SERVES: 8-10 | PREP TIME: 15 minutes | COOK TIME: 12-15 minutes | TOTAL TIME: 25-30 minutes

These classic buttermilk biscuits are soft, flaky, and full of buttery flavor. Whether served with a hearty breakfast, a warm bowl of soup, or a spoonful of jam, they're always a good idea.

INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 tablespoon granulated sugar
- 1 teaspoon salt
- 1/2 cup (1 stick) cold unsalted butter, cubed
- 3/4 cup cold buttermilk (add a little more if needed)

DIRECTIONS

Step 1: Preheat: Preheat your oven to 450deg F. Line a baking sheet with parchment paper or lightly grease it.

Step 2: Combine Dry Ingredients: In a large bowl, whisk together the flour, baking powder, baking soda, sugar, and salt.

Step 3: Cut in the Butter: Add the cold, cubed butter. Using a pastry cutter or your fingertips, work the butter into the flour until the mixture resembles coarse crumbs.

Step 4: Add Buttermilk: Pour in the cold buttermilk and gently stir until just combined. Do not overmix - the dough should be slightly sticky.

Step 5: Shape the Biscuits: Turn the dough out onto a lightly floured surface. Gently pat it into a 1-inch thick rectangle. Use a biscuit cutter or a floured glass to cut out biscuits. Do not twist the cutter.

Step 6: Bake: Place the biscuits on the prepared baking sheet, close together for softer sides or spaced apart for crispier edges. Bake for 12-15 minutes, or until golden brown on top.

Step 7: Serve: Serve warm with butter, jam, honey, or alongside your favorite meal.

Mabel's Notes: *The secret to a flaky biscuit is keeping your butter cold and not overmixing the dough. These are best enjoyed fresh and warm, but they also reheat beautifully. A little butter makes everything better!*

Contains: *wheat, milk*