



## Buttermilk Biscuits

(Taken from [here](#) with some minor adaptations)

### Ingredients (yields 10-12 biscuits):

- 2 cups plain flour, and some for dusting your work surface
- 1/4 tsp baking soda
- 1 tbsp baking powder (the original recipe says to use baking powder without aluminum but mine had aluminum and the biscuits turned out fine)
- 1 tsp salt
- 85g (6 tbsp) unsalted butter, very cold
- 3/4 cup buttermilk

### Directions:

1. Preheat your oven to 230°C (450°F).
2. Combine the dry ingredients in a bowl, or in the bowl of a food processor.
3. Cut the butter into small pieces and rub into the flour using a fork and/or your fingertips, until the mixture resembles coarse meal. If using a food processor, just pulse a few times until this consistency is achieved. (Work quickly – the biscuits turn out best if you don't over-handle the dough.)
4. Add the buttermilk and use a wooden spoon or silicon spatula to mix until just combined. (If the dough appears dry, add a bit more buttermilk.)
5. Turn the dough out onto a floured work surface.
6. Gently pat the dough out until it is about 1/2-inch thick. (Do NOT roll with a rolling pin!)
7. Use a round cutter to cut out rounds. (I used a cutter with scalloped edges). (The recipe owner says you can gently knead the scraps together to make a few more biscuits but they won't be as good as the first ones.)
8. Place the biscuits on a cookie sheet. If you like soft sides, put them touching each other. If you like crusty sides, put them about 1 inch apart (not that these will not rise as high as the biscuits put close together.)
9. Bake for 10-12 minutes until the biscuits are a beautiful light golden brown on the top and bottom.

\*You can make these biscuits, cut them, put them on cookie sheets and freeze them for up to a month. When you want fresh biscuits, simply place them frozen on the cookie sheet and bake at 230°C (450°F) for about 20 minutes.