

Best Buttermilk Biscuits



Ingredients

4 cups All-Purpose Flour
2 tbsp. baking powder
½ tsp. baking soda
2 tbsp. granulated sugar
2 tsp. salt
1 stick (4 oz.) unsalted butter COLD
1 ¼ cup buttermilk COLD
1 egg beaten with 1 tbsp. milk or water
½ stick (2 oz.) unsalted butter melted

Procedure

1. Preheat oven to 425°F.
2. In a large bowl, sift together the flour, baking powder, baking soda, sugar and salt.
3. Cut up 4 oz. of cold butter into little chunks. Using your fingers toss the butter in the dry mix, then break up the butter into pea sized chunks, tossing in flour as you go.
4. Add the cold buttermilk in one pour. Lightly mix the dough until barely combined. It will seem very dry.
5. Turn dough out onto clean, dry counter. Roll or pat out until it is about ¼ inch thick. Fold it in half, and repeat. Do this one more time. This time, roll out to about ½” to ¾” thick.
6. Using a round cutter, press firmly down on the dough to cut through. Do not twist the cutter as you push down, or you will cause the biscuits to rise unevenly. Cut the biscuits as close together as possible to get as much as you can.
7. Gather up the dough scraps and press out to ½” inch thick again. Cut more biscuits. If there is any leftover dough make a bunched up biscuit (do not reroll a third time).
8. Place the biscuits on a parchment lined cookie sheet, so the biscuits are just barely touching on the shoulders. It will remind you of a honeycomb. This will help the biscuits to rise evenly.
9. If these steps take you more than 10 minutes, place the tray in the freezer for 5 minutes.
10. Brush the tops of biscuits with the beaten egg and place in oven.

11. Bake for a total of 15-17 minutes, rotating the pan at least once during baking to allow for even browning.
12. Remove from oven and immediately brush with melted butter.

*You can freeze the biscuits unbaked in an airtight container. Bake from a frozen state for a few extra minutes.

*Already baked biscuits can also be frozen and reheated.

Makes about 12 two inch biscuits (perfect size for a side)

Or about 6-8 4 inch biscuits (perfect for making into a sandwich)

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