

Biscuits

2 cFlour
2 tspBaking Powder
½ tspBaking Soda
½ tspSalt
1 TbsSugar
5 TbsButter
¾ cButtermilk

1. Heat oven to 400°F.
2. Mix flour, baking powder, baking soda, salt, and sugar together.
3. Cut butter into dry ingredients.
4. Add buttermilk and mix only until mixed.
5. Roll to ½ inch thick on a floured board and cut with a cutter.
6. Bake in oven for about 14 minutes.



Adding ½ c dried fruit and/or 2 Tbs spices/herbs can vary the biscuits like scones. 1/3 c of cheese can also be added. Ingredients should be added before buttermilk.

The trick to making light flaky biscuits is to not over mix the dough. Only mix until the ingredients are all incorporated. The more you mix the more the gluten forms and the tougher the biscuit will become. The butter can also make the difference in the flakiness of the biscuit. The butter must be cold. Cutting the butter into the dry ingredients should be done with a pastry knife or 2 butter knives and it should look grainy like sand.

Be creative, have fun and enjoy!!!