

BUTTERMILK BISCUITS

- *2 cups all-purpose flour*
 - *2 tablespoons sugar*
 - *2 ½ teaspoons baking powder*
 - *½ teaspoon baking soda*
 - *1 teaspoon salt*
 - *1 stick unsalted cold butter, cut into small pea-sized pieces or grated on a box grater*
 - *1 cup buttermilk*
1. Preheat oven to 400° F and line a baking sheet with parchment paper (if using).
 2. In a large bowl, mix flour, sugar, baking powder, baking soda, and salt.
 3. Add butter to the dry ingredients and toss with your hands to coat. Do not allow the butter to melt. Pour in the buttermilk and mix with a rubber spatula just until the dough forms.
 4. With a lightly floured hand, gather dough into a ball and knead it gently against the sides and bottom of the bowl for 1-2 minutes.
 5. Flour a cutting board or clean flat surface. Use your finger to press the dough into a 1" flat surface. Use a biscuit cutter or bench scraper to cut shapes. Over-handling the dough will make the biscuits tough.
 6. If desired, brush biscuit tops with melted butter. Place on a baking sheet at least 1 inch apart and bake 15 minutes, until golden brown on top.

EQUIPMENT

- cutting board
- measuring spoons
- liquid measuring cup
- dry measuring cups
- 1 large bowl
- large spatula
- knife and spoon
- whisk or fork
- sheet pan, lined with parchment if using
- bench scraper or biscuit cutter (if you have one)
- hot pads

NOTES

- Set out all ingredients, but do not measure anything.