

Buttermilk Biscuits

From the Kitchen of Lynnae Hymas

Serves: 4-6

Prep Time: 15 min

Cook Time: 15 min

INGREDIENTS:

- 2 ½ cups all-purpose flour, plus more for kneading and rolling
- 3 ½ teaspoons baking powder
- 1 tablespoon sugar
- 1 ½ teaspoons salt
- ½ cup unsalted butter
- 1 ¼ cups buttermilk (can substitute milk using a ratio of 1 cup milk + 1 tablespoon of vinegar or lemon juice or the whey from clotted cream)

INSTRUCTIONS:

Heat the oven to 450°F. Combine the flour, baking powder, sugar, salt, and baking soda in a large bowl. Add the butter and blend with a pastry cutter until the mixture resembles coarse crumbs. Add the buttermilk and stir just until combined, then transfer dough to a floured surface and knead 5-6 times. With a rolling pin, roll out the dough until is ¾ inch thick. Cut into rounds with a biscuit cutter or glass and transfer to an ungreased baking sheet with the edges of the rounds touching. Gather up the scrapes of the dough, roll them out, and repeat. Bake until the biscuits are golden brown, 12-15 minutes. Serve hot or warm.