



Buttermilk Biscuits

Baking

Prep Time: 15 minutes **Cook Time:** 15 minutes **Total Time:** 30 minutes **Difficulty:** Easy **Servings:** Servings: 8 biscuits

INGREDIENTS

- 2 cups all-purpose flour
- 3 tablespoons cornstarch
- 1 tablespoon baking powder
- ¼ teaspoon baking soda
- 1 tablespoon sugar
- 10 tablespoons of cold salted butter, cut into chunks
- ¾ cup of buttermilk
- 1 tablespoon salted butter (for topping)

DIRECTIONS

Add the flour, cornstarch, baking powder, baking soda, and sugar in a food processor and pulse briefly to mix.

Then add half of the cold chunks of butter, pulse several times, and add the rest. Pulse until the mixture resembles coarse sand with a few pea-size clumps of butter intact.

Transfer the mixture to a bowl and add the buttermilk. Stir until the mixture comes together into a loose mass. Turn the dough out onto a lightly floured work surface and bring together into a rough ball.

Gently pat the dough into a rectangle about 3/4" thick. Then cut the dough in thirds and stack the pieces on top of one another. Pat the dough out into a rectangle about 3/4" thick again. Cut the dough into thirds again and stack the pieces up again. Finally, pat the dough into a rectangle with a final thickness of about 3/4". Be sure not to make the rectangle too thin.

Using a 2 3/4" round biscuit cutter, cut out about 8 biscuits and depending on the final thickness. (you'll reuse the leftover dough a few times)

Transfer the biscuits to a parchment-lined baking sheet. Brush the tops with melted butter.

Bake for 13 to 15 minutes, until golden, in a preheated oven at 425°.

NOTES

Note: If you'd like to make your own buttermilk or don't have buttermilk handy, add 1 tablespoon of white vinegar or lemon juice to a measuring cup and then add milk to the 1-cup line. Stir and let stand for about 10 minutes before use.