

American Buttermilk Biscuits

(Joy of Baking)

Makes 10 2½" biscuits

- 325 g all-purpose flour
- 2½ tsp baking powder
- ½ tsp kosher salt
- 14 g granulated white sugar
- 113 g cold unsalted butter, cut into small pieces
- 180 ml milk or buttermilk
- 1 large egg, lightly beaten



Topping:

- 1 large egg, lightly beaten with 1 T milk

1. Preheat oven to **200°C**. Line a baking sheet with parchment paper.
2. In a large mixing bowl, sift or whisk together the **flour**, **baking powder**, **salt** and **sugar**.
3. Cut the **butter** into the dry ingredients until the mixture resembles coarse crumbs (use pastry blender).
4. Add the **milk** and slightly beaten **egg** and stir until just combined. (The texture should be sticky, moist and lumpy.)
5. Place mixture on a lightly floured surface. Knead the dough gently until it comes together and is a smooth dough.
6. Roll out dough to about a ½ inch (1.25 cm) thickness.
7. Cut out biscuits with a lightly floured round cookie cutter. Place on prepared baking sheet and brush the tops with the beaten egg and milk mixture
8. Bake for **about 10-5 minutes** or until the tops are golden brown and a toothpick inserted in the center of the biscuit comes out clean.
9. Remove from oven and place on a wire rack. Serve warm with butter.