

## How To Make Classic American Buttermilk Biscuits

Makes 6 large or 8 medium biscuits

- 85 g unsalted butter
- 285 g all-purpose flour, plus a little more for dusting
- ½ tsp salt
- 1 T baking powder
- ½ tsp baking soda
- 180 ml buttermilk plus a little more for brushing



1. **Freeze the butter:** Cut the **butter** into small chunks and place in the freezer. Preheat oven to **220°C**. Leave the butter in the freezer and the buttermilk in the refrigerator.
2. **Blend the dry ingredients:** Place **flour**, **salt**, **baking powder** and **baking soda** in the bowl of a food processor fitted with a steel blade. Cover and pulse 4 or 5 times to mix. *Alternatively, whisk in a medium-sized mixing bowl.*
3. **Add the butter:** Remove the **butter** from the freezer and add it to the flour mixture. Cover and pulse 6 to 8 times or until the mixture is crumbly and the largest pieces of butter are no bigger than a pea. *Alternatively, work the butter into the flour with a pastry cutter, a fork, or your finger tips.*
4. **Add the buttermilk.** Pour in the **buttermilk**, cover, and pulse 4 or 5 times or until the mixture just comes together. It should not be completely blended but look like gravel. *Alternatively, stir until the liquid is just barely incorporated and a rough mass is formed.*
5. **Shape the dough:** Sprinkle the work area with a little flour and dump the contents of the food processor out on top. Working quickly, gather the shaggy mass together, pressing it lightly to form a rectangle. Cut into 3 even sections and pile each section on top of the other. Using the heel of your hand, quickly and firmly press the sections together. Repeat once.
6. **Roll and cut the dough:** Roll the dough into a thick rectangle, about 13-mm thick. Using a sharp knife, cut the dough into 6 pieces for larger biscuits or 8 pieces for smaller biscuits.
7. **Bake:** Place the biscuits on an ungreased baking sheet. Paint the top of the biscuits with a little buttermilk. **Bake for 12 minutes** or until puffed and golden-brown.
8. **Cool:** Remove from oven and place on wire rack to cool. Serve fresh from the oven, if possible.

### Notes

- You can replace **65 g of the all-purpose flour** with whole wheat flour.
- For a sweet dough to use for shortcake and other desserts, add **2 T of sugar** to the dry ingredients.