

American Biscuits for 2

- 125 grams all-purpose flour
- 5 grams baking powder
- 2.5 grams sugar
- A pinch of salt
- 30 grams cold unsalted butter, diced
- 75 ml cold milk

1. Preheat oven to **220°C** and line a baking sheet with parchment paper.
2. In a mixing bowl, combine the **flour, baking powder, sugar**, and a pinch of salt.
3. Add the cold, diced **butter** to the dry ingredients. For flakier biscuits, use your fingertips or a pastry cutter to work the butter into the flour mixture until it resembles coarse crumbs.
4. Slowly pour in the cold **milk** while stirring with a fork until the dough just comes together. Be careful not to overmix; you want a slightly shaggy dough.
5. Turn the dough out onto a lightly floured surface. Gently knead it a few times to bring it together.
6. Pat the dough into a circle about 2.5 cm thick. Use a round biscuit cutter (about 5 cm in diameter) to cut out biscuits. Gather any scraps, gently pat them together, and cut out more biscuits.
7. Place the biscuits on the prepared baking sheet, making sure they're touching each other.
8. Bake in the preheated oven for **about 12-15 minutes** or until the biscuits are golden brown on top.
9. Once baked, remove them from the oven and let them cool for a few minutes before serving.

