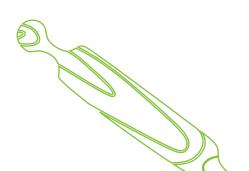
Easy Buttermilk Biscuits

Prep time: 20 mins | Cook time: 15 mins Servings: 12 | Yields: 12 biscuits

INGREDIENTS

2 cups all-purpose flour
2 tsp baking powder
1 tsp salt
¼ tsp baking soda
7 tbs unsalted butter, chilled in freezer and cut into thin slices
¾ cup cold buttermilk
2 tbsp buttermilk for brushing



METHOD

- 1. Preheat oven to 425°F.
- 2. Line a baking sheet with a silicone baking mat or parchment paper.
- Whisk flour, baking powder, salt, and baking soda together in a large bowl.
- Cut butter into flour mixture with a pastry blender until the mixture resembles coarse crumbs, about 5 minutes.
- Make a well in the center of butter and flour mixture. Pour in % cup buttermilk; stir until just combined.
- Turn dough onto a floured work surface, pat together into a rectangle.

- 7. Fold the rectangle in thirds. Turn dough a half turn, gather any crumbs, and flatten back into a rectangle. Repeat twice more, folding and pressing dough a total of three times.
- Roll dough on a floured surface to about ½ inch thick.
- 9. Cut out 12 biscuits using a 2 ½-inch round biscuit cutter.
- Transfer biscuits to the prepared baking sheet. Press an indent into the top of each biscuit with your thumb.
- 11. Brush the tops of biscuits with 2 tbsp buttermilk.
- Bake in the preheated oven until browned, about 15 minutes.