

Buttermilk Biscuits

INGREDIENTS:

Dry Mix:

- 3 c AP flour + 2 T to flour surface
- 2 1/2 t baking powder
- 1 t baking soda
- 1 1/4 t salt
- 6 oz cold unsalted butter, cut into cubes

Wet Mix:

- 1 1/3 c Buttermilk

**make 8 biscuits*

Thank you!

for allowing Aunt Mary's Cafe
to be part of your communities

INSTRUCTIONS:

1. Add all dry ingredients in a processor, pulse a few times until all ingredients are mixed well, but butter pieces are still small pea-sized
2. Transfer the dry mixture into a mixing bowl, gradually pour in the buttermilk, use fingers to gently work the mixture into a dough, be sure not to work it too much
3. Turn the dough out onto a lightly floured surface; form it into a flat rectangle; fold into thirds, pat it out and fold into thirds again — fold and pat for a total of about 3 times, again care to not work the dough too much; work the last patting into a slab of about 1" x 12" x 6" rectangle; use 3"-biscuit cutter to cut the slab into 8 rounds
4. Place the biscuits on a cooking tray, baked in the preheated oven at 350°F for about 20min or until the tops are brown, turning the tray around halfway
5. Set out butter, your favorite jam, or just honey — Enjoy!

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