

Buttermilk Biscuits



Ingredients

- 2 1/4 cups (280 grams) all-purpose flour
- 2 teaspoons to 1 1/2 tablespoons (10 to 20 grams) sugar (to taste, see note above)
- 1 tablespoon (15 grams) baking powder
- 3/4 teaspoon (5 grams) table salt
- 3/4 teaspoon baking soda
- 9 tablespoons (125 grams) chilled unsalted butter, cut into small chunks
- 3/4 cup (175 ml) buttermilk

Info

- **Prep:** -
- **Cook:** 15
- **Serves:** -
- [Source](#)

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Directions

1. Preheat oven to 400 °F and cover baking sheet with parchment paper.
2. Whisk flour, sugar, baking powder, salt and baking soda in large, wide bowl. Using fingertips or a pastry blender, work butter into dry ingredients until the mixture resembles a coarse meal,
3. Add buttermilk and stir until large, craggy clumps form. Reach hands into bowl and knead mixture briefly until it just holds together.
4. To form biscuit rounds: Transfer dough to floured counter and pat out until 1/2 to 3/4-inch thick (err on the thin side if uncertain, as the tall ones will literally rise and then tip over, like mine did the day I photographed these). Using a round cutter (2 inches for regular sized biscuits, 3 inches for the monstrous ones shown above), press straight down — twisting produces less

layered sides — and transfer rounds to prepared sheet, spacing two inches apart.

5. To drop biscuits: Drop 1/4-cup spoonfuls onto baking sheet, spacing two inches apart.
6. Both methods: Bake until biscuits are golden brown on top, about 12 to 15 minutes. Cool slightly, then serve warm, with butter/jam/eggs/bacon/sausage and gravy or any combination thereof. Happy weekend!
7. Do ahead: Biscuits are best freshly baked. When I want to plan ahead, I make the biscuit dough and form the individual biscuits, then freeze them until needed. They can be baked directly from the freezer, will just need a couple more minutes baking time.

[buttermilk](#), [southern](#)

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