

Biscuits



Ingredients:

- 2 cups all-purpose flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon baking soda (optional)
- 4 tablespoons (½ cup) cold unsalted butter, cubed
- 1 cup buttermilk
- ¼ cup cold heavy cream (optional, for richer biscuits)

Instructions:

1. Preheat oven to 450°F (230°C). Lightly grease a baking sheet or cast iron skillet.
2. In a large bowl, whisk together flour, baking powder, salt, and baking soda (if using).
3. Using a pastry cutter or your fingers, work the cold butter into the dry ingredients until it resembles coarse crumbs. You can also use a food processor to pulse the butter and dry ingredients together until crumbly.
4. Make a well in the center of the dry ingredients. Pour in the buttermilk and heavy cream (if using). Stir gently with a fork or spatula until a shaggy dough forms. Don't overmix!
5. Turn the dough onto a lightly floured surface and gently knead a few times just until it comes together. Avoid overworking the dough, as this can make the biscuits tough.
6. Pat the dough out to a thickness of about 1 inch. Use a 2-3 inch biscuit cutter to cut out rounds. Gather the scraps and re-roll to cut out more biscuits.
7. Place the biscuits on the prepared baking sheet, leaving a little space between them. Brush the tops with melted butter if desired.
8. Bake for 12-15 minutes, or until golden brown and fluffy.