

Buttermilk Biscuits

Ingredients:

450 mL all-purpose flour
15 mL baking powder
1 mL baking soda
1 mL salt
125 mL butter, chilled
185 mL buttermilk



1. Preheat the oven to 425°F.
2. In a large bowl, combine the flour, baking powder, baking soda and salt.
3. Cut in the butter with a fork or pastry blender or your fingers until the mixture is well blended and resembles coarse meal.
4. Add the buttermilk and stir just until the dough comes together. Don't over mix, or your biscuits will be tough.
5. On a lightly floured surface, pat the dough about 3/4" thick and cut into circles with a biscuit cutter. Reroll the scraps only once to get as many biscuits as possible, and place them on an ungreased baking sheet. If you like, brush the tops of the biscuits with a little milk this will make them brown nicely, but it isn't necessary.
6. Bake for 10- 12 minutes, until golden. Serve right away, while they're still warm. Makes 8- 10 biscuits.