

Buttermilk Biscuits

Yield: ~6 biscuits

Prep Time: 15 minutes

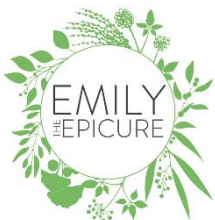
Ingredients:

2 c AP flour
1 T baking powder
1/4 t baking soda
1 T kosher salt
6 T cold butter (cubed)
1 c buttermilk
1 T heavy cream



Directions:

1. Pre-heat oven to 450 F degrees.
2. Combine the dry ingredients. Cut in butter using the biscuit method.
3. Add buttermilk, stir to combine - mixture should be crumbly. Dump mix out onto working surface.
4. Gently knead mixture together to combine. Pat out to 1-inch high. Folder over onto itself and pat out to 1-inch high again. Repeat. This is called lamination and helps to create flaky layers.
5. Cut out biscuits, place onto baking sheet. Brush tops with heavy cream.
6. Bake for 15-17 minutes at 450 F degrees until golden brown.
7. Enjoy!



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