

## Buttermilk Biscuits

This is my quick version for a Sunday morning treat- see the notes below for more layers!

Make 4-5 biscuits (4")

- 1 1/3 cup (173 g) flour
- 1 tsp baking powder
- 1/4 tsp baking soda
- 1 tsp salt
- 1 tsp sugar
- 1/4 cup (57 g) unsalted butter, COLD/cubes or grated
- 1/2 cup (115 g) buttermilk

1. Preheat oven to 400F degrees and line a sheet pan with parchment.
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, and the sugar.
3. Add the butter and work it into the flour with either with your hands, pastry cutter, or food processor with a dough blade until the mixture resembles a coarse crumble.
4. Slowly add the milk and stir it in with fork or food processor.
5. Turn dough onto counter and knead it 2-3 times until it comes together.
6. Roll the dough to 1" thick on a lightly floured surface. Cut into biscuits with desired size ring. Brush with a little milk.
7. Bake until golden brown, about 20 minutes.

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You can use regular milk instead of buttermilk.

Fold in fun herbs and spices.

To have more layers and fluffiness- let the dough rest in the fridge in between rolling out and folding to laminate (similar to croissants).