

Buttermilk Biscuits

Kurt

Ingredients

- 4 cups of flour
- 2 tbsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp salt
- 2 tsp sugar
- 1 tbsp cornstarch
- 1 cup of butter softened
- 1-3/4 cups buttermilk or half-and-half with 2 tsp vinegar

Instructions

1. Preheat oven to 400°
2. Combine all dry ingredients together and sift. Cut in butter with a pastry cutter until you get a crumbled texture. Make a well in the center and add buttermilk. Stir with a fork until flour is moistened and sticky. Work with hands until all flour is incorporated. Roll out dough to desired thickness and cut into shapes.
3. Bake at 400° 15 min, or until the tops are golden brown.

Notes

I like to double this recipe and make really big thick biscuits. The baking time is longer for bigger ones. You might want to spray a sheet of foil with nonstick spray and cover the biscuits so the tops don't get too brown. Remove the foil after 20 minutes to let the tops brown... just watch em.