

# Ruth's Diner Mile High Biscuits

Denise

Yield: 12-15 biscuits

## Ingredients

- 3 cup flour
- 1½ tsp baking powder
- ¾ cup buttermilk
- ¼ cup water
- 1½ tsp salt
- 1 tbsp sugar
- 1 stick butter
- 1 egg

## Instructions

Preheat oven 425°

1. Combine flour, salt, sugar, baking powder and butter until crumbly.
2. Mix in buttermilk, egg and just enough water to make a workable dough. Mix the dough until it is just barely combined (don't over mix).
3. Roll the dough onto a floured cutting board about 1 inch thick. Cut with a 2 inch biscuit cutter, or a 2 inch round cup.
4. Place biscuits on a greased baking sheet (touching each other) and bake for 12-15 minutes or until golden brown.