

## BUTTERMILK BISCUITS

ORGANIZE INGREDIENTS AND UTENSILS

### INGREDIENTS:

- 4 cups all-purpose flour, plus more for kneading
- 4 teaspoons baking powder
- 1 tablespoon sugar
- 1 heaping teaspoon coarse salt
- 1 teaspoon baking soda
- 1 cup (2 sticks) unsalted butter, cut into ½-inch pieces, chilled
- 1 ½ cups buttermilk, well shaken, plus more for brushing tops
- 1 teaspoon vanilla extract

### UTENSILS:

- Baking Sheets
- Parchment Paper
- Large Bowl
- Food Processor
- Wooden Spoon or Fork
- 2-inch round cutter
- Small Bowl
- Pastry Brush



## INSTRUCTIONS:

1. Preheat oven to 450°F. Line two baking sheets with parchment paper or cooking spray and set aside.
2. In a large bowl, whisk together your dry ingredients: flour, baking powder, sugar, salt, and baking soda. Transfer half of the dry ingredients to the bowl of a food processor. Add butter and pulse until the mixture resembles coarse crumbs, with some larger pieces still remaining, don't over process! Return this mixture back to the bowl with the rest of the dry ingredients, mix until combined.
3. Make a well in the center and gradually add buttermilk and vanilla, stirring with a fork or wooden spoon until large clumps form; do not allow a dough to form in the bowl. Turn mixture out onto a lightly floured work surface, and using lightly floured hands, knead two or three times just until a dough forms. It's important that you don't over knead the dough.
4. Pat dough into an 8-by-8-inch square or circle, that is about 1 inch thick. Use a 2-inch round cutter, and transfer to prepared baking sheet, spacing 2 inches apart. If you don't have a round cutter, you can pat the dough into a square, and cut squares with a sharp knife to form your biscuits. Brush tops with buttermilk. Transfer to oven and bake until golden brown, about 12 minutes.

Flour Cartoon:

<http://www.midisegni.it>