

Buttermilk Biscuits

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Here's what you need:

4 cups flour

4 tsp. baking powder

1 Tbs. sugar

1 tsp. salt

12 Tbs. butter, cold and cut into pieces

2 cups buttermilk

Preheat oven to 450 degrees.

Combine the flour, baking powder, sugar, & salt in a bowl.

Add butter pieces and cut into the flour mixture with a pastry blender or knife until it is crumble and resembles coarse crumbs.

Add the buttermilk and mix lightly until combined, DO NOT OVERMIX or the biscuits will be tough. The dough will be slightly sticky.

Place a piece of parchment on the counter, sprinkle lightly with flour and dump the biscuit mixture into the middle.

Pat into a large circle about 10 inch in diameter and 1-1/2 inches high.

Using a biscuit cutter, cut 2-3 inch biscuits. I use a 3 inch cutter and get 12 biscuits.

You can also pat the dough into a rectangle and just cut them into squares. Either way they taste delicious!

Bake for 15 - 20 minutes, until golden brown. Best served hot with butter and jam.

Enjoy!

Serves 12 - 16