

SIMPLE SOUTHERN BISCUITS

by Jess Sowards- The Farmer's Table

 Simple Southern Biscuits | Scratch Cooking Recipes

8 Biscuits (fills one 12 inch cast iron pan)

INGREDIENTS

2 ½ C. All-Purpose Flour

2 Tablespoons Baking Powder

1 teaspoon salt

½ C. (1 Stick) Butter, cubed and cold

1 C. + 2T. Buttermilk (OR 1 C. + 1T. milk with 1T lemon juice added)

2 T. Butter, melted, to pour over top before baking

DIRECTIONS

Preheat oven to 425°. Grease pan (I use a 12 inch cast iron pan)

Mix dry ingredients (flour, baking powder and salt) in a medium mixing bowl.

Cut butter into dry mix until crumbly.

Mix buttermilk into crumbly mixture, mixing until incorporated.

Flour work surface and turn the dough out. Press until ¾ inch thick rectangle.

Fold the dough onto itself and press back to ¾ inch thick rectangle. Repeat this step again. This creates flaky layers, the mark of a good biscuit.

Cut into 3 inch biscuits with a biscuit cutter or mason jar lid.

Place biscuits close together in the pan.

Drizzle melted butter on top of biscuits.

Bake for 18-20 minutes until golden on top.

Enjoy!