

Basic Biscuits

Makes: 6 Biscuits

1 cup All Purpose Flour
2 teaspoons Baking Powder
¼ teaspoon Salt
2 tablespoons Unsalted Butter, Very Cold & Grated
½ cup Milk, Cold {Plus more for brushing the tops}

Preheat the oven to 475 degrees F. Line 1 baking sheet with parchment paper. Set aside until needed.

Sift together the flour, baking powder, and salt into a large bowl; sift 2 more times. Using your hands, rub the cold, grated butter into the dry ingredients until it resembles coarse sand. Add the milk and, with your hands, mix until the dough has formed.

Transfer the dough to a lightly floured surface. Knead the dough until it is smooth. Carefully pat the dough into a 6x4-inch rectangle. Using a 2-inch round biscuit cutter cut out rounds of dough, leaving as little scraps as possible. Gather up the scraps and cut 2 more rounds of dough – These will not rise as much and won't be as tender, but they are still delicious and are better than wasting the dough.

Brush the tops of the biscuits with milk and place in the oven to bake until the tops turn a light golden brown, about 5-7 minutes. Immediately transfer the biscuits to a cooling rack to cool until warm or room temperature. Serve and enjoy!

Spread the biscuits with jam or butter, eat with eggs and bacon for breakfast, use at the bun to your favorite sandwich, and much more!

Recipe from [Audax Artifex](#) for the Daring Bakers Challenge January 2012.

*Printed on Krissy's Creations