

Mile High Biscuits

2 1/2 cups flour
1 1/2 teaspoons salt
1 tablespoon sugar
1 teaspoon baking powder
1 teaspoon baking soda
6 tablespoons butter, cold
3/4 cup buttermilk
1 egg
1/4 cup water

Preheat the oven to 425. In a medium bowl, whisk together the flour, salt, sugar, baking powder, and baking soda. Grate the cold butter into the flour mixture, and cut in using a pastry blender or two knives, until the pieces of butter are no bigger than pea sized. In a small bowl or measuring cup, whisk together the buttermilk, egg, and water. Pour the wet ingredients into the dry ingredients, and mix just until the dough starts to come together. On a lightly floured surface, pat the dough out into a 6 x 6 inch square. Cut into 9 pieces using a bench scraper or a knife, then place the pieces in an 8 x 8 or 9 x 9 baking dish so they are spaced about 1/2 inch apart. Bake 12-15 minutes, until the biscuits golden brown on top. Serve hot with butter and raspberry jam.

adapted slightly from [A Bountiful Kitchen](#)