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4 cups flour  
2 TBS baking powder  
2 tsp. salt  
1 tsp. baking soda  
12 TBS cold butter  
2 cups cold buttermilk

Preheat your oven to 450 degrees.

Whisk all of the dry ingredients together. Place the flour mixture into a food processor and add the 12 TBS butter cut into 6 pieces. If your processor is not big enough, work in batches. Pulse the flour a few times until the flour resembles coarse crumbs. If you do not have a processor, use 2 knives or a pastry blender. Work with cold butter and stop when your flour resembles coarse crumbs.

Form a well in the middle of your flour mixture. Add the buttermilk. Make sure it is cold and shake the box well. Very gently incorporate the liquid into the dry ingredients. Do not over handle! You want to combine all the dry with the wet ingredients. If you need a little more buttermilk go ahead and add it a ½ TBS at a time. The dough will be- and must be – sticky.

Flour a large board or your counter. Place the dough on the board and spread it out using your fingers. Do not knead it, simply flatten it until it is about ½ inch thick. Cut your biscuits using a biscuit cutter, cookie cutter or a large glass. Do not rotate your cutting instrument into the dough. Aim for a straight cut. Get all your remaining dough together and repeat the process until you have cut all of your biscuits.

Place the biscuits on a baking sheet very close to each other. This will keep them from having crusty edges and will let them get taller. Bake for 10 to 12 minutes until lightly browned. Remove from oven and enjoy warm or at room temperature.