

Buttermilk Biscuits

Ingredients

- 2 cups (484 grams) cold buttermilk (see substitutes below)
- 4 cups (580 grams) all-purpose flour
- 2 tablespoons (29 grams) baking powder
- 1 teaspoon (6 grams) baking soda
- 2 teaspoons (11 grams) salt
- 12 tablespoons (170 grams) unsalted butter, cubed and chilled

Instructions

1. Preheat the Oven:

- Preheat your oven to 450°F (230°C).

2. Prepare Buttermilk Substitute (if needed):

- **Option A:** Place 2 tablespoons of vinegar or lemon juice into a measuring pitcher. Add milk to reach a total of 2 cups. Do not stir. Let it stand for about 5 minutes, until the milk begins to curdle. Chill in the refrigerator.
- **Option B:** Mix 1 1/2 cups of plain yogurt with 1/2 cup of milk. Stir well and chill.

3. Prepare the Dough:

- In a large bowl, whisk together the flour, baking powder, baking soda, and salt.
- Add the chilled, cubed butter to the dry ingredients. Using a pastry blender, two knives, or a food processor, incorporate the butter until the mixture resembles coarse crumbs. Work quickly to prevent the butter from warming.
- Create a well in the center of the dry mixture and pour in the cold buttermilk. Gently mix with a wooden spoon to combine, being careful not to knead the dough. If the dough is too dry, add more buttermilk, milk, or cream, one tablespoon at a time.

4. Shape the Biscuits:

- Transfer the dough to a lightly floured surface. Gently fold the dough just until all ingredients are fully combined, avoiding any dry spots.
- Pat the dough out to a uniform thickness of about 1/2 inch.
- Using a biscuit cutter or a glass, cut out the biscuits. Avoid twisting the cutter to ensure clean cuts.

5. Bake the Biscuits:

- Place the biscuits on a lined baking pan, ensuring they are touching each other to prevent crusty sides.
- Position the pan on the lower shelf of the preheated oven and bake for about 15 minutes, or until golden brown.

6. Serve:

- Serve the biscuits warm, with your favorite toppings. Enjoy!