

# BUTTERMILK BISCUITS

FROM CHEF AMELIA'S KITCHEN

**A NOTE FROM CHEF AMELIA:**

PRO TIP to prepare the butter:

Use your cheese grater to grate the butter into small flakes, then freeze. This helps to create the light fluffy layers when baking!

**INGREDIENTS:**

- 3 1/2 cups all purpose flour
- 2 teaspoons granulated sugar
- 2 teaspoons kosher salt
- 2 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 2 sticks of butter, chilled
- 1 cup buttermilk, chilled



**INSTRUCTIONS:**

1. Preheat your oven to 425 degrees Fahrenheit.
2. Mix dry ingredients thoroughly.
3. Add your butter and using a pastry blender or a fork, combine with the dry ingredients until you get pea sized chunks of dough.
4. Add the buttermilk, and using your fork, fluff lightly until a loose dough is formed.
5. Dump it out on to a clean, lightly floured surface.
6. Pat into a rectangle.
7. Divide the dough into four quarters, then gently stack them on top of each other.
8. Press down gently to sandwich the layers together, tucking in any loose dry crumbs.
9. Flatten the dough into a 3/4-inch rectangle, then cut into desired shapes.
10. I cut mine into squares so that I don't have any loose scraps. Biscuit dough doesn't like to be re-rolled like cookie dough!
11. Lower your oven temperature to 400 degrees Fahrenheit, then brush the tops with melted butter or buttermilk and bake for 25-30 minutes, or until the bottoms and tops are nicely browned.