



Noreen's Kitchen

Flaky Buttermilk Biscuits

Ingredients

4 cups unbleached, all purpose flour	1 cup (2 sticks) cold butter cut into cubes
2 tablespoons baking powder	2 cups buttermilk
1 teaspoon salt	4 tablespoons butter melted

Step by Step Instructions

Preheat oven to 350 degrees.

Combine dry ingredients in a large bowl.

Add cubed butter and toss gently with a fork to coat.

Cut flour into butter using a pastry blender until the mixture resembles, coarse meal or small crumbs.

Add buttermilk and stir gently again with the fork just until the mixture begins to pull away from the sides of the bowl and form a dough.

Turn the dough out onto a well floured board. Flour the top of the dough as well.

Using a dough scraper, if you have one, begin to fold the dough into itself from the bottom up over the top. Do this all the way around.

When the dough feels less sticky, you can begin to use your hands.

Press the dough out and fold into thirds into itself like a letter. Then press down. This is called "Laminating" the dough. This is what will form the flaky layers in the finished biscuit.

Continue to use the scraper and your hands folding and folding as many times as necessary until you have a smooth, non sticky dough. I folded mine 6 times.

Press or roll dough into a rectangle approximately 3/8 inch to 1/2 inch thick, whatever is your preference. Cut with desire cutter. I used a very large heart cutter. I got 10 large biscuits. I usually use a 2.5 inch round cutter and get 32 biscuits.

Place biscuits on a baking sheet that has been lined with parchment paper.

Bake for 15 to 18 minutes or until the tops just begin to lightly brown.

Remove from oven and immediately brush with melted butter.

Allow to cool for 10 minutes before serving.

Enjoy!