



Biscuit Box Buttermilk Biscuits

INGREDIENTS

- 4 cups unbleached all-purpose flour
- 2 tablespoons baking powder
- 2 teaspoons kosher salt
- 1 teaspoon baking soda
- 2/3 pounds unsalted butter
- 1 ³/₄ cups buttermilk

DIRECTIONS

1. Combine the dry ingredients (flour, baking powder, salt and baking soda) in a bowl.
2. Chop the butter into pieces that are about the size of a stamp. Place them in a food processor with the dry mix and pulse until the size of a small dice.
3. Transfer the mixture into a large mixing bowl. Add the buttermilk and gently fold until a tender dough develops, taking care not to over mix. Add more buttermilk if necessary to get a slightly rough yet delicate dough. Let rest for a couple minutes before rolling.
4. Transfer the biscuit dough onto a floured surface and roll out to a thickness of about 1 inch. Fold in half once, roll out to a thickness of about 1 ½ inches.
5. Cut into desired size and put on a parchment lined baking sheet. Freeze promptly, or bake at 350° for 20 minutes, or until the tops are very lightly browned.

Makes about 10 biscuits, depending on desired size.

