

BISCUITS

Quick and flaky

INGREDIENTS

2 C. flour
1 tsp salt
1 TBSP baking powder
1/2 C COLD butter, cut
into 1/2 inch cubes
Enough cold buttermilk

DIRECTIONS

1. Preheat oven to 450.
2. Mix all dry ingredients.
3. Cut cold butter into 1/2 inch pieces.
4. Add butter to dry ingredients.
5. Using your fingers, rub butter and flour mixture together until butter is flattened and there are no more large clumps.
6. Pour in a splash of milk and fold flour mixture over it. Add enough milk that ingredients are MOIST, not wet.
7. Lightly flour countertop, then dump out.
8. Fold dough over itself. Turn and pat into neat rectangle.
9. Repeat this 2-3 times until dough is well mixed and nicely layered.
10. Cut rectangle into 12-16 squares.
11. Place 2 inches apart on an ungreased cookie sheet.
12. Bake 8-10 minutes, until just browned.
13. Serve hot.

NOTES

Make sure your butter and milk are COLD. If your flour or butter get too warm, refrigerate for 10-15 minutes until they cool down.