

Biscuits

Ingredients

- 1 stick butter, grated and frozen for at least 1 hour
- 2½ cups self-rising flour
- 1 cup buttermilk, place in freezer for 10 minutes before using
- Melted butter for brushing on biscuit tops

Preheat oven to 475°F.

Instructions

1. In a large bowl, lightly toss the butter and flour so all the butter pieces are covered with flour. Place in freezer for 5 to 10 minutes.
2. Make a hole in the flour and add the COLD buttermilk. Quickly stir until the flour is completely moistened.
3. On a floured surface, turn out the dough and gently press it into a rectangle; fold in half; repeat 4 to 5 times.
4. Making sure the surface and your rolling pin are floured, roll dough to $\frac{3}{4}$ inch thickness. With a 2-inch cutter, cut biscuits straight down and close together, flouring the cutter often.
5. Place biscuits close together on the parchment lined baking sheet. Place in freezer for 10 minutes.
6. Bake biscuits for 15 minutes or until tops are golden. Remove from oven and brush with melted butter.

LAURA LEE ALICE COOKS

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