

FLAKY BISCUITS

Makes 6-8 biscuits

DIRECTIONS

Step 1: Preheat the oven to 425°F and line a cookie sheet with parchment paper.

Step 2: In a large bowl, whisk together the flour, baking powder, salt, sugar and baking soda. Dump the cubed butter into the bowl and rub it into the dry mixture with your fingers. Once there are no more large pieces of butter and just small little butter bits, you're good to go.

Step 3: Drizzle the buttermilk all over the dry mixture and, using your hands or a wooden spoon, mix everything together until a ball forms. Knead the mixture together a few times in the bowl just to make sure there are no dry bits left.

Step 4: Turn the dough out onto a lightly floured work surface and knead the dough 2-3 more times.

Step 5: Pat the dough into 1 1/2-inch-thick circle and using a circular cutter (about 2-3 inches in diameter), cut out 6-8 biscuits. It helps to flour the cutter before trying to cut out the dough.

Step 6: Place the biscuits onto the prepared cookie sheet and brush the tops of the biscuits with buttermilk (be generous here). If you want, you can sprinkle the tops with flaky salt.

Step 7: Bake, rotating once halfway through, until the biscuits are golden brown and have puffed up like accordions, about 18-20 minutes. Remove from oven and let cool slightly before enjoying with loads of butter and jam or slathered with a healthy dose of gravy.

Happy baking! :)

INGREDIENTS

3 cups all-purpose flour

1 TBS baking powder

2 tsp kosher salt

1 1/2 tsp sugar

1/4 tsp baking soda

1 cup unsalted butter, cut into cubes and chilled

1 1/4 cups buttermilk (or 2% milk with 1TBS white vinegar that's sat for 5 minutes)

Flaky salt, for sprinkling