



BUTTERMILK BISCUITS

WITH HIGH FAT BUTTER

FROM TANORRIA ASKEW

INGREDIENTS

- 2 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1 1/2 teaspoon baking powder
- 1 teaspoon salt
- 8 tablespoon butter, frozen and grated
- 3/4 cup buttermilk

DIRECTIONS - PART 1

1. Preheat the oven to 425 degrees and line a baking sheet with parchment paper.
2. To prepare biscuit dough, begin with grating the frozen butter into a bowl. Once grated, return the butter to the freezer until ready to use.
3. Sift flour, baking soda, baking powder, and salt together in a large bowl. Add the grated butter to the bowl. Cut the frozen butter into the flour mixture with a pastry cutter (or two forks). The mixture should combine and come together to form pieces the size of peas.





BUTTERMILK BISCUITS

WITH HIGH FAT BUTTER

FROM TANORRIA ASKEW

DIRECTIONS - PART 2

1. Add buttermilk and stir with a fork.
2. Flour your countertop and place the dough on the floured surface. Work the dough slightly just until it comes together.
3. Using a floured rolling pin, roll the dough into a rectangle about 3/4 inch thick. Fold the dough like you would be folding a letter. Bring both ends of the dough to the middle and then fold again. Roll out the dough to a rectangle again. Repeat folding and rolling two more times ending with dough rolled into a rectangle about 1 inch thick.
4. Cut dough using a biscuit cutter or cut into squares. Place the biscuits on the parchment-lined baking sheet.
5. Bake at 425 for about 20 minutes or until the tops are golden brown.
6. Remove from oven and brush with butter. Serve warm.