

Melanie Perry's

BUTTERMILK BISCUITS

Ingredients:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1/3 cup cold butter
- 1 cup buttermilk, give or take

Instructions:

- Preheat oven to 425.
- In a large bowl, whisk together flour, baking powder, baking soda, and salt.
- Cut in butter with a pastry blender until evenly incorporated and coarse crumbs form.
- Add the buttermilk and stir gently until combined.
- Allow the dough to rest for 10-15 minutes, then turn onto a floured surface.
- Knead the dough, incorporating flour as needed, then pat into a rectangle, about 1/2 inch thick.
- Use a round biscuit cutter to cut the biscuits. Re-roll the scraps and continue cutting until the dough is gone.
- Transfer the biscuits to a lined baking sheet and bake for 12-15 minutes, or until done.

