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Baking Buddies: Buttermilk Biscuit Bonanza

Ingredients:

2 cups all-purpose flour

1 tablespoon sugar

1 tablespoon baking powder

1/2 teaspoon salt

1/2 cup unsalted butter, cold and cubed

3/4 cup buttermilk

Additional butter for brushing (optional)

Instructions:

Preheat the Oven:

Preheat your oven to 450°F (230°C). Make sure the oven rack is in the middle position.

Mix the Dry Ingredients:

In a large mixing bowl, combine the all-purpose flour, sugar, baking powder, and salt. Stir well to mix everything together.

Add the Butter:

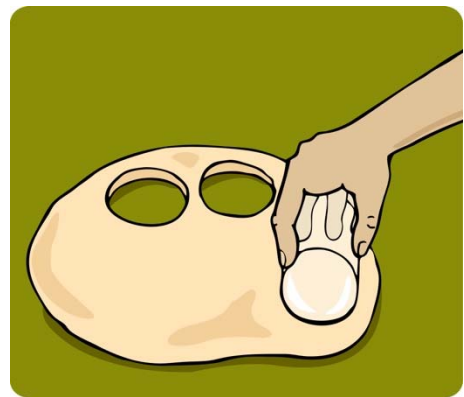
- Add the cold, cubed butter to the dry ingredients.
- Using a pastry cutter, fork, or your fingers, work the butter into the flour mixture until it resembles coarse crumbs. This is what makes the biscuits flaky.

Mix in the Buttermilk:

- Pour the buttermilk into the mixture.
- Stir everything together until just combined. Be careful not to overmix; the dough should be slightly sticky.

Roll Out the Dough:

- Sprinkle a little flour on a clean surface.



Name _____

- Turn the dough out onto the floured surface and gently knead it a few times until it holds together.
- Pat the dough into a circle about 1/2 inch thick.

Cut Out the Biscuits:

Use a round biscuit cutter or a glass with a diameter of about 2 inches to cut out biscuit rounds. Press the cutter straight down without twisting to ensure the biscuits rise evenly.

Bake:

- Place the biscuit rounds on an ungreased baking sheet, making sure they're close together. This helps them rise higher.
- If you like, brush the tops with a little melted butter for extra flavor and a golden finish.
- Bake in the preheated oven for 10-12 minutes or until the biscuits are golden brown on top.

Enjoy Warm:

Serve your freshly baked buttermilk biscuits warm, and enjoy them with butter, jam, honey, or your favorite toppings!

