

Name _____

Buttermilk Biscuits Adventure

Ingredients:

2 cups all-purpose flour

1 tablespoon sugar

1 tablespoon baking powder

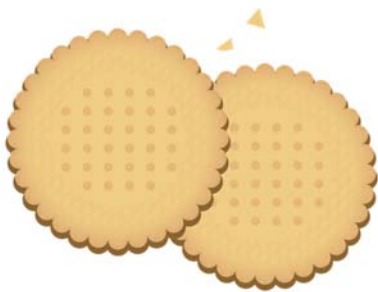
1/2 teaspoon salt

1/2 cup unsalted butter, cold and cubed

3/4 cup buttermilk

Additional butter for brushing (optional)

Instructions:



Preheat the Oven:

Begin by preheating 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 2 cups of all-purpose flour, 1 tablespoon of sugar, 1 tablespoon of baking powder, and 1/2 teaspoon of salt. Stir well to make sure everything is mixed evenly.

Add the Cold Butter:

- Add 1/2 cup of cold, cubed unsalted butter to the dry ingredients. This is what will make your biscuits flaky!
- Use a pastry cutter, fork, or your fingers to work the butter into the flour mixture until it looks like coarse crumbs.

Pour in the Buttermilk:

- Pour 3/4 cup of buttermilk into the mixture.
- Stir until the ingredients are just combined, but don't overmix. The dough should be slightly sticky.

Name _____

Roll Out the Dough:

- Sprinkle a little flour on a clean surface.
- Turn your dough out onto this floured surface and gently knead it a few times until it holds together.
- Pat the dough into a circle that's 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 help the biscuits rise evenly.

Bake:

- Place your biscuit rounds on an ungreased baking sheet, making sure they're close together. This helps them rise higher.
- If you'd like, you can 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 your 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!

