

Perfectly Fluffy Biscuits

These biscuits are light, fluffy, and perfect!

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Serves: 8-10 depending on size

Ingredients

- 2 cups self-rising flour
- $\frac{3}{4}$ -1 cup cold buttermilk ****see tip below****
- 1 tablespoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons sugar; you can add another if you want them to be more on the sweet side
- 1 stick unsalted butter, frozen
- 2 tablespoons melted butter for topping
- TIP: If you do not have buttermilk, simply add a splash of white vinegar to whole milk, and let it sit for a few minutes. This will create the same effect as buttermilk.



Instructions

1. Preheat the oven to 450 degrees
2. In a large bowl whisk together the flour, baking powder, baking soda, and salt to combine
3. Lightly flour a cutting board with the self-rising flour, and grate the butter using the side with the cheese grater with larger grates; it will be too difficult to use a cheese grater with small grates
4. Grate the entire stick of butter, and add to the flour mixture by mixing in with a spatula so that it is evenly distributed
5. While stirring, pour in the buttermilk until it starts to form a dough; you don't have to use the entire cup if you don't need to
6. Stir the mixture with the spatula about 10-15 times until it starts to form a dough
7. Lightly flour a work surface (like a clean counter or large cutting board), and place the dough onto the surface
8. Use your hands to form the dough into a smooth ball, adding some flour if it is sticky
9. Use a rolling pin to roll the dough out to about an inch or so thick
10. Then fold the dough in half and gently roll out again to an inch to and half inch and fold in half again
11. Do this 3 or 4 times, very gently, careful not to overwork the dough; all you really want to do is fold it over itself to create beautiful layers for the biscuit
12. Lastly roll the dough out to about an inch or so thick, depending on how many biscuits you want to make
13. Place a biscuit cutter in some flour and cut out as many biscuits as you can
14. TIP: Don't twist the biscuit cutter when cutting out the biscuits! Simply press down and pull up. This helps to keep the love layers and air pockets.
15. Place the biscuits on a baking sheet lined with parchment paper
16. If you feel like the butter has gotten too warm, place the biscuits in the fridge for about 10 minutes before baking, otherwise place in the oven
17. Bake for 8-10 minutes, or until the edges of the biscuits start to become golden
18. Brush the baked biscuits with melted butter, and serve immediately
19. These are best served fresh from the oven

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/perfectly-fluffy-biscuits/>