

## **Buttermilk Biscuits**

2 cups (10 oz) **all purpose flour**

1 Tbs. **sugar**

1 Tbs. **baking powder**

1 tsp. **salt**

½ tsp. **baking soda**

4 Tbs. (2 oz) **butter**

1 ½ cup (12 oz) **buttermilk**

Preheat the oven to 500 F (260 C).

Using butter or nonstick cooking spray, grease a muffin tin, or two loaf pans, or a 9-inch cake or pie pan.

Combine the flour, baking powder, sugar, salt and baking soda in a large bowl and stir with a fork. Using a grater (either the large or small holes on a box grater, or something similar), grate the butter into the flour mixture, stirring occasionally to coat the grated butter and to keep it from clumping together. Once the oven is preheated, use a rubber spatula, fold in the buttermilk until you no longer see any dry flour, then the batter into the muffin tin, loaf pans or whatever you are baking the biscuits in.

Bake for 15-20 minutes. 15 minutes if you are baking the biscuits in a muffin tin, and 20 minutes if you are baking the biscuits in a loaf pan.

After baking, transfer the biscuits to a cooling rack and let cool for 5 minutes before serving.

### **NOTES:**

**1)** The reason why you have to wait until the oven is done preheating to add the buttermilk is because the acid in the buttermilk reacts with the baking powder and soda causing the biscuits to rise. If this happens before the biscuits are in the oven, they will collapse on themselves and won't be as tender.

**2)** If you want to limit the number of times you have to wash butter off of your hands, you can grease the pans right before or after you add the butter to the flour mixture.