

Breakfast

Buttermilk Biscuits

**Vegetarian*

It's hard to beat a homemade biscuit! Once you see how easy biscuits are to make, it will be hard for you to purchase them again.

You'll Need

- 2 cups all-purpose flour
- 1 pinch baking soda
- 1 teaspoon salt
- 3 teaspoons baking powder
- 1 tablespoon extra-virgin olive oil
- 1¼ cups buttermilk
- 2 tablespoons butter

Directions

- In a large mixing bowl, mix the dry ingredients (flour, baking soda, salt, and baking powder).
- Then mix the wet ingredients (olive oil, buttermilk) into the dry ingredients. You can either stir these around with a wooden spoon, in a food processor, or just put your hands in there until the dough is nice and smooth. If your hands get a bit sticky from the wet dough, just dust a bit of flour on them.
- On a cutting board, sprinkle with flour and lay the dough on it. Knead this a few times to increase the fluffiness you can expect from the biscuits when they come out of the oven. As the dough incorporates the flour on the board, make sure it takes on just enough to be soft without being sticky.
- Form the dough into a round that's about ½-inch-thick. Use the open end of a small glass to cut the biscuits.
- Dab your cutter in the flour periodically or it'll get sticky from the wetter flour on the inside of the dough. The biscuit cutouts you make don't have to be perfectly round, and you can mold it into any shape you want. Put them in a 9-inch baking pan or large iron skillet, and snug each biscuit in there, one next to the other. Once everyone's sardined in, cut a sliver of butter to place over the top of each.
- Bake at 475°F for 14ish minutes. When you smell them and the tops are golden take them out and enjoy.



Note

When the dough is made, it should feel loose but not sticky, with just enough flour to hold it together when you knead it on the board.

Play with Your Food

These biscuits go with everything –butter is an obvious first choice, followed closely by milk gravy, sausage gravy, tomato gravy, or molasses.