

# MAKE IT!

## Buttermilk Biscuits



### INGREDIENTS

1 bag American Spoon Biscuit Mix  
4 oz. unsalted butter (1 stick), very cold  
Approx.  $\frac{3}{4}$  cup buttermilk or whole milk

### INSTRUCTIONS

1. Preheat oven to 475. Add the biscuit mix to a bowl. With a cheese grater, grate the butter into the mix. With your fingers, work the butter into the flour. Add the buttermilk and stir until the dough just comes together. Take care not to overwork.
2. Turn the dough out on a well-floured work surface and dust the top with flour. Using your hands, press it into a  $\frac{1}{2}$ " thick rectangle (approx. 5 x 15"). Starting at one of the short ends, fold the dough in fourths. Rotate 90 degrees and repeat the pressing and folding two more times.
3. Press the dough into a rectangle, about 1" thick. Using a 3" biscuit cutter, cut seven biscuits, reshaping, and cutting dough scraps as needed. Place biscuits on a parchment lined 8x8 "baking tray or 9" cake pan. You want the biscuits touching their neighbors, so crowd the pan. Place in oven and turn heat down to 350. Bake for 17-20 minutes, until golden and cooked through. Cool slightly before enjoying.

