



Flaky Buttermilk Biscuits

RECIPE BY **CARLA HALL**

MAKES ABOUT 2 DOZEN (2-INCH) BISCUITS

Ingredients

2 1/2 cups (306 g) all-purpose flour,
plus more for shaping the dough

1 tablespoon baking powder

1 teaspoon granulated sugar

1 teaspoon salt

1/2 teaspoon baking soda

2 tablespoons vegetable shortening

8 tablespoons (1 stick; 113.4g) frozen
or VERY cold unsalted butter

1 1/2 cups cold low-fat buttermilk (or sub
a mix of 3/4 cup whole milk and 3/4 cup
sour cream)

***Please prep/measure your ingredients
ahead of time. Keep the butter and
buttermilk cold.***

Steps

Preheat oven to 450°F. Butter or spray 2 half-sheet pans.

In a large bowl, whisk together the flour, baking powder, sugar, salt,
and baking soda.

Using a box grater, grate the frozen butter into the flour mixture and
toss until all of the pieces are coated.

In a glass measuring cup or narrow bowl, combine the buttermilk and
shortening. Blend with an immersion blender (or in a blender) until
smooth.

Lightly coat your work surface with nonstick cooking spray, then flour.
(The spray keeps the flour in place.) Add the buttermilk mixture to the
flour mixture. Mix with a stiff rubber spatula until the dough forms a
shaggy mass and there are no dry bits of flour left. The dough should
be slightly sticky.

Transfer dough to the prepared work surface. Lightly coat your hands
with flour and gently press the dough with the heels of your hands to
form it into a flat rectangle, 1/2-inch thick. Fold the rectangle into
thirds, like a letter. Press out again and repeat, turning the open ends
in first. Repeat one last time. With a floured 2-inch biscuit cutter, cut
out dough rounds. Flip the rounds over so that the smooth sides that
were against the work surface face up and place on the prepared pan,
1-inch apart. Stack the scraps and press and cut again.

Bake until the tops are golden brown and crisp, about 16 minutes. Let
cool 5 minutes before serving hot.