



## Jef's Homemade Biscuits

### For the biscuits:

3 cups all purpose flour

1 tablespoon sugar

4 teaspoons baking powder

1 teaspoon salt

1 teaspoon baking soda

3/4 cup (1 1/2 sticks) chilled unsalted butter, cut into 1/4-inch pieces

1 cup buttermilk

1 cup grated sharp cheddar

### Directions:

Preheat oven to 425°. Whisk flour, sugar, baking powder, salt and baking soda in large bowl to blend.

Using fingertips, rub chilled butter into dry ingredients until mixture resembles coarse meal, some big pieces are good.

Add buttermilk and stir until evenly moistened.

Fold in cheddar.

Line baking pan with parchment paper.

Using 1/4 cup dough for each biscuit, drop biscuits onto baking sheet, spacing 2 inches apart

Bake until biscuits are golden brown on top, about 15 minutes. Cool slightly. Serve warm.

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