



*“Bake what you love and love what you bake”*

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4lb.Bag Granulated Sugar Bag  
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## **Baking Coach’s Buttermilk Biscuits**

Prep time: 20 minutes

Baking time: 10 – 15 minutes

Yield: 12 biscuits

### **Here is what you need:**

2 cups all-purpose flour + extra for kneading

2 teaspoons baking powder

½-teaspoon salt

1-tablespoon sugar

1 stick unsalted butter well- chilled and cut into ½ inch pieces (the colder the better)

¾ cup homemade buttermilk (¾ cup whole milk; add 1 teaspoon lemon juice to make buttermilk)

### **Here is how you do it:**

Preheat oven to 425 degrees, line a baking sheet with parchment paper and set aside. Combine all dry ingredients together in a large bowl; crumble in the butter until crumbly. Remove two tablespoons of the buttermilk and set aside for brushing the tops of your biscuits just before baking. Slowly Pour remaining milk leaving some in the bowl and work it in to form a soft biscuit dough. If a soft dough forms, no need to add in remaining milk. But if it is too dry, slowly add in remaining milk. Turn dough onto a floured work surface, and flatten to form a large rectangle; fold into thirds, and turn half way. Repeat this process twice more. (A rolling pin is helpful)

Flatten back into a rectangle; using a knife, cut into 12 portions. Cut the biscuits to expose the layers that you created. Place on baking sheet, brush with reserved buttermilk, and bake until lightly golden-brown.