

Buttermilk Biscuits

Ingredients

1/2 cup butter (1 stick), frozen
2 1/2 cups self-rising flour
1 cup chilled buttermilk
Parchment paper
2 tablespoons butter, melted

Step 1

Preheat oven to 475°. Grate frozen butter using large holes of a box grater. Toss together grated butter and flour in a medium bowl. Chill 10 minutes.

Step 2

Make a well in center of mixture. Add buttermilk, and stir 15 times. Dough will be sticky.

Step 3

Turn dough out onto a lightly floured surface. Lightly sprinkle flour over top of dough. Using a lightly floured rolling pin, roll dough into a 3/4-inch-thick rectangle (about 9 x 5 inches). Fold dough in half so short ends meet. Repeat rolling and folding process 4 more times.

Step 4

Roll dough to 1/2-inch thickness. Cut with a 2 1/2-inch floured round cutter, reshaping scraps and flouring as needed.

Step 5

Place dough rounds on a parchment paper-lined jelly-roll pan. Bake at 475° for 15 minutes or until lightly browned. Brush with melted butter.

Chef's Notes

For Pillowy Dinner Rolls: Cut in 1/2 cup cold shortening instead of cold butter. You'll get a soft biscuit that stays tender, even when cool. Plus, shortening has a neutral flavor that will complement anything on your dinner plate