

Basic Buttermilk Biscuits

Yeilds 12 small Biscuits

2 cups All purpose flour

1 Tbsp Sugar

2 tsp Baking Powder

1/2 tsp Baking Soda

1/2 tsp Salt

- *Mix above together*

Add: 1/2 cup small cubed very cold or frozen butter

- *pulse in processor or use paddle attachment of mixer till mealy texture is achieved*

Add: your choice of ingredients (see list below for suggestions)

Make well and add : 3/4 cup buttermilk

- *incorporate with spatula till soft dough forms*
- *Turn onto lightly floured surface, kneed approx 8X*
- *Pat out to 1/2 inch and cut out with cookie cutter or a glass tumbler*
- *Bake at 400 F for 10 – 15 min until golden*

Sugestions:

- **Brush tops with buttermilk, melted butter or egg wash for glazed browner tops**
- **For Sweet Biscuits add 2 Tbsp more sugar**
- **For Strawberry shortcake biscuits, cut in half, add sweetened strawberries and whipped cream**
- **Cheese Variations: small cubes of cheese:**
- **Cheddar Jalepeno, Gouda & Rosmary or Sage, Swiss with dill and sun-dried tomatoes, Cheddar & Apple, Parmesean and Olive, choice of cheese with ham or bacon**
- **Sweet Variations: Dried fruits work a little better but you can add frozen berries Lemon & currants, Apple & Cinnamon, Orange & cranberries, Apricot & Almonds, Lemon & candied ginger, Raspberries & Vanilla**
- **use zest of lemons or oranges, can also add some extract**
- **Buttermilk substitute 1 cup milk + 2 Tbsp lemon juice or vinegar**
- **Can make a sweet glaze melted butter + juice flavour + icing sugar – mix to a thick but dripping consistency**

