

# Flaky Buttermilk Biscuits for Two

- 1 cup all-purpose flour
- 1 ½ teaspoon baking powder (not baking soda)
- 2 teaspoons sugar (I use sugar in the raw)
- ½ teaspoon salt (less if you prefer)
- 3 tablespoons cold butter
- ½ cup buttermilk



## Biscuits in a Food Processor

- Put all the ingredients except the buttermilk in a mini-blender
- Pulse lightly (don't make too thin)
- Put blender mixture in a bowl

## Making Biscuits By Hand

- Add the buttermilk
- With a wooden handle, stir gently to incorporate the wet ingredients into the dry ingredients (like shaggy Artesian bread)
- Do NOT overmix this is biscuit, not yeast dough!
- Using a silicone spoon helps to get the sticky dough off the wooden spoon
- Put all on a silicone mat
- Add a little flour to the mat and the top of the dough
- Knead a very few times, adding a little flour each time
- Cut the biscuits out with a cutter dipped in flour
- Place the biscuits in a well-seasoned cast-iron pan

## Baking Time

- Bake for 10-18 minutes depending on the oven (wood-stove, toaster-oven, and the conventional oven will differ)

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