

# FLAKY BUTTERMILK BISCUITS

MAKES 10

## Ingredients:

- 2 cups flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- ½ cup cold butter (one stick)
- 2 teaspoons honey
- 1 cup buttermilk



## Directions:

1. In a small bowl mix together your baking soda, baking powder & salt
2. In another larger bowl place your two cups of flour and pour the previous mixture on top
3. Unwrap your cold butter, using a knife slice it in half, flip it over slice it in half again
4. Using your knife cut off chunks/cubes and place the butter in your flour mixture
5. Using a dough/pastry cutter or a large fork cut your butter into the flour until pea sized clumps form
6. Add in your honey and buttermilk and mix
7. Using a large spoon or spatula stir to mix together
8. It will be fairly sticky and messy however if it's too much so add a bit more flour and work in
9. Lightly dust your counter top and dump the dough out onto it
10. Start patting out, dusting your hands or counter with very minimal amount if needed
11. Pat out into a rectangle shape and fold in thirds, repeat the rectangle shape and folding for 3 times total this is how the layers are formed in the biscuit.
12. Using a 2 inch cutter (or something similar) cut out your biscuits, each time wrapping the tails back into the dough to keep creating the circles
13. Place your biscuits in a cast iron skillet (or baking sheet) and place in a preheated oven at 400 degrees F for 15 minutes or until golden on top.

