

Mrs. Stephanie's Buttermilk Biscuits

Aunt Alisa has a yeast biscuit recipe that we've shared, but she's really wanted a good buttermilk biscuit recipe since that is a required staple in the south. She's tried dozens of recipes but hasn't found one that she is willing to share . . . until now. Mrs. Stephanie from Double-D Farm has graciously shared the recipe she has perfected for her family. Enjoy making memories sharing this with the ones you love.

Ingredients

¼ cup butter
2 cups flour
1 teaspoon salt
2 teaspoons sugar
¼ teaspoon baking soda
1 tablespoon baking powder
½ cup butter, cold
1 cup cold buttermilk



Instructions

- ❖ Turn the oven to 450 degrees Fahrenheit, and put ¼ cup of butter in a 10 to 12-inch cast iron skillet. Place skillet in the oven while it preheats. (*Don't let the butter burn.*)
- ❖ Mix all dry ingredients in a large bowl. Mix well with a whisk.
- ❖ Slice up the ½ cup of butter, and use a pastry cutter to mix it into the dry ingredients.
- ❖ When mixed, make a well in the center then pour in the cold buttermilk. Fold in the buttermilk until mixed.
- ❖ Now mix with hands, adding sprinkles of flour until it's slightly tacky. You DO NOT want to overwork this dough!!
- ❖ Flour your work surface and make a rough ball with the dough. Gently press out the dough, folding it over in half. If you feel damp spots, sprinkle with a little flour. Continue pressing and folding, but DO NOT OVERWORK THE DOUGH! Mrs. Stephanie tries to get about 10 good folds. These will become your layers in the biscuits.
- ❖ Reflour the work surface and press out the dough until it's approximately ½-1 inch thick.
- ❖ Using a cookie cutter, cut out biscuits. DO NOT TWIST THE CUTTER! Twisting the cutter will seal the sides of the biscuit and hinder rising in the pan.
- ❖ Remove the skillet from the oven. Place each biscuit into the melted butter, then flip to ensure both sides are covered in butter. Place them close to the walls and touching each other to allow the biscuits to push up on the sides, aiding in rising.
- ❖ Bake at 450 degrees for 15 to 17 minutes. Makes approximately 10 biscuits.

While we use cast iron skillets for baking these biscuits, other baking pans can be used as well. Cook time may need to be adjusted if not using cast iron since cast iron retains heat differently.

Nana's Kitchen!
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8