

Basic Rolled Biscuits

- from the Joy of Cooking

1 3/4 c all purpose flour

3 tsp baking powder

1/2 tsp salt

5 Tbsp cold unsalted butter, cut into pieces

3/4 c milk, plus a little more for brushing on top, if desired

Preheat oven to 450 degrees F.

In a large bowl, whisk together flour, baking powder, and salt. Drop in the butter, and cut in using two knives or a pastry blender. Do not let the butter melt or form a paste with the flour. Pour in the 3/4 c milk and mix just until the dry ingredients are moistened. With a lightly floured hand, gather the dough into a ball and knead it gently against the sides and bottom of the bowl a few times until it generally forms a single mass. You may need to sprinkle in a little more flour if the dough is too sticky.

Transfer the dough to a lightly floured surface. Roll out the dough (or, if you do not have a rolling pin, just flatten the dough out with your hands) to approximately 1/2- to 3/4-inch thickness. Cut out 3-inch rounds with a biscuit cutter or a glass dipped in flour will do as well. Push the cutter straight down and pull out without twisting. Reroll/reflatten the scraps to cut additional biscuits out of the remaining dough.

Place on an ungreased baking sheet. Cook 12-15 minutes You can brush the tops with milk if you like – I never do.

Enjoy!