

Cat Head Biscuits

Makes 6 biscuits

1 1/2 cups flour
1 1/2 cups cake flour
1 tablespoon baking powder
1/2 tsp baking soda
1 tsp salt
8 tablespoons (1 stick) butter cut into 1/2 inch pieces and softened
4 tablespoons shortening cut into 1/2 inch pieces
1 1/4 cups buttermilk (sub 1 tablespoon lemon juice into 1 1/4 cups milk, let sit 10 minutes)

Preheat oven to 425. Grease 9 inch cake pan. Combine flours, baking powder, baking soda, and salt. Rub in butter and shortening, until mixture resembles coarse meal.

Add buttermilk to the dry ingredients. Stir until well incorporated – but do not knead the dough.

Using a 1/2 cup measure or spring loaded ice cream scoop, transfer 6 heaping portions of dough into prepared pan. Placing 5 around the pan and 1 in the center.

Bake until golden and puffed, 20-25 minutes. Cool in pan 10 minutes, then transfer to wire rack. Serve.