

FLAKY BUTTERMILK BISCUITS

by Nancy Silverton Nancy Silverton



These biscuits are the perfect balance of buttery, sweet, and savory, resulting in a golden, fluffy addition to any meal. The true mark of perfect biscuits is the many layers, which involves multiple rounds of rolling and folding. When you taste them, you'll agree they're worth the effort.

ACTIVE TIME
20 mins
TOTAL TIME
45 mins
PORTIONS
12 servings

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▶ INGREDIENTS

- 3 1/4 C. • All Purpose Flour, plus 2 T.
- 1 T. • Kosher Salt
- 1 T. • Baking Powder
- 3/4 tsp. • Baking Soda

1 C. (2
Sticks) •

Unsalted Butter

1 1/2 C. •

Buttermilk

•

Melted butter for brushing on the biscuits

•

Maldon sea salt for sprinkling

RECIPE



STEP 1

Keep all the ingredients, except for the buttermilk, and equipment chilled in the freezer, including the blade and the bowl of the food processor. Combine the flour, baking powder, baking soda, kosher salt, and butter in the bowl of the food processor. Pulse the mixture until it is the texture of fine meal.



STEP 2

Transfer the flour mixture to a large mixing bowl. Make a well in the center and pour the buttermilk into the well and mix by hand until the dough comes together.



STEP 3

Turn the dough onto a clean work surface, dust with flour and roll the dough into a 1/2-inch thick rectangle. Fold the dough into thirds, dust with flour again and roll the dough into a 1/2-inch thick rectangle again. Rotate the dough so that the long edge is parallel to your body. Pat it down with your palms like you did before, then roll it out to the same dimensions as before and repeat the folding process. Do this a total of seven times.



STEP 4

Cut the dough into 2-inch squares. Discard the end pieces. Place the cut biscuits on a baking sheet with about 1/4-inch or less between them so they'll touch gently when they bake. Chill the cut biscuits for an hour.



STEP 5

Preheat the oven to 425F. Brush the tops of the biscuits with melted butter and sprinkle them with the sea salt. Bake the biscuits until they are golden brown, about 20 minutes. Remove them from the oven and serve warm.

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