

Buttermilk Biscuits

By erinmcdowell

A recipe that has gotten me through many lazy brunches and a dozen fried chicken dinners. Don't be scared off by the larger quantities, I tend to make biscuits for a crowd -- hello, Thanksgiving dinner. The recipe is very easily halved for weeknight baking.

Makes 12 to 15 biscuits (depending on cut size)

- 5 cups (24 ounces) all-purpose flour (White Lily flour is best, if you can get it)
 - 1 teaspoon (3 1/2 grams) kosher salt
 - 1 tablespoon (15 grams) baking powder
 - 1 1/2 sticks (6 ounces) unsalted butter, cold and cubed
 - 2 cups (16 fluid ounces) buttermilk
1. Preheat the oven to 425° F. Line two baking sheets with parchment paper.
 2. In a large bowl, sift the flour, salt, and baking powder together to combine. Add the cubed butter and toss to coat. Cut the butter into the flour until the mixture forms a shaggy mass, with pieces of butter similar in size to walnut halves.
 3. Make a well in the center of the bowl and add the buttermilk. Toss gently to combine the ingredients, taking care not to overmix.
 4. When the dough is fully moistened and combined, turn it onto a lightly floured surface. Press the dough into a 1 inch-thick square. Lightly flour the surface of the dough.
 5. Use a floured circle cutter (1 1/2 to 3 inches wide) to cut biscuits. When you've used all of the dough, bring it together and knead it lightly a few times to bring it together. Repeat cutting biscuits from the dough until all of the dough is used up.
 6. Transfer the biscuits to the prepared baking sheets. Refrigerate the biscuits for 15 minutes to chill (or 5 minutes in the freezer). Brush the chilled biscuits with egg wash or melted butter and garnish with a sprinkling of flaky salt (optional).
 7. Bake until the biscuits are risen and golden brown, 12 to 15 minutes. (Bonus points for brushing them with more butter after they come out of the oven, egg washed or not.) Cool slightly before serving.