

# Classic Buttermilk Biscuits

Yields: 12 to 16 biscuits

## Classic Buttermilk Biscuits

- 5 cups sifted unbleached **all-purpose flour** (measured after sifting)
- 1 tablespoon plus 1 1/2 tsp. Scott's Homemade **Baking Powder** (recipe follows)
- 1 tablespoon kosher salt
- 1/2 cup plus 2 Tbsp. packed lard or butter, chilled
- 2 cups chilled buttermilk
- 3 tablespoons unsalted **butter, melted**



## Directions

1. Heat oven to 500 degrees F. In large bowl whisk together flour, homemade baking powder, and kosher salt. Add lard, coating in flour. Working quickly, rub lard between fingertips until roughly half the lard is coarsely blended and half remains in large pieces, about 3/4 inch.
2. Make a well in center of flour mixture. Add buttermilk all at once. With a large spoon stir mixture quickly, just until it is blended and begins to mass and form a sticky dough. (If dough appears dry, add 1 to 2 tablespoons additional buttermilk.)
3. Immediately turn dough onto generously floured surface. Using floured hands, knead briskly 8 to 10 times until cohesive ball of dough forms. Gently flatten dough with hands to even thickness. Using floured rolling pin, lightly roll dough to a 3/4-inch thickness.
4. Using a dinner fork dipped in flour, pierce dough completely through at 1/2-inch intervals. Flour a 2 1/2- or 3-inch biscuit cutter. **Stamp out rounds** and arrange on heavy baking sheet. Add dough pieces, as-is, to baking sheet.
5. Place on rack in upper third of oven. Bake 8 to 12 minutes until crusty and golden brown. Remove. Brush with melted butter. Serve hot.

## Homemade Baking Powder

- 1/4 cup cream of tartar
- 2 tablespoons **baking soda**

In a small bowl combine cream of tartar and baking soda. Sift together 3 times. Transfer to a clean, tight-sealing jar. Store at room temperature, away from sunlight, for up to 6 weeks.