

# Flaky Buttermilk Biscuits

230 grams (about 2 cups) all-purpose flour  
50 grams (about 1/2 cup) cake flour  
15 grams (about 1 tablespoon) baking powder  
8 grams (about 2 teaspoons) sugar  
6 grams (about 1 1/4 teaspoon) fine sea salt  
9 tablespoons unsalted butter, chilled and cubed  
1 cup buttermilk, chilled

1. Heat the oven to 450 degrees. Line a rimmed baking sheet with parchment.
2. In a bowl, whisk together flours, baking powder, sugar and salt. Using a pastry cutter or fork, quickly cut in 8 tablespoons butter until it forms pea-size crumbs and is uniformly mixed it (for flaky biscuits you want the butter to remain cold). Make a well in the center of the flour mixture and pour in buttermilk. Stir together until it just forms a moist, slightly tacky dough.
3. Turn dough out onto a lightly floured surface. Knead 2 or 3 times, then pat out into a 3/4-inch-thick round. Using a 2-inch round cutter, cut the biscuits. Twisting the cutter prevents proper rising; to prevent sticking, dip the cutter lightly in flour between biscuits. Do not re-roll the scraps, but pat them together and cut into rounds. Transfer biscuits to the baking sheet.
4. Melt remaining 1 tablespoon butter. Brush butter lightly over the tops of biscuits. Bake until puffed and golden, about 15 to 20 minutes. Cool 5 minutes before serving.