

# My Favorite Buttermilk Biscuits

- 2 1/4 cups (280 grams) all-purpose flour
- 2 teaspoons to 1 1/2 tablespoons (10 to 20 grams) sugar (to taste, see note above)
- 1 tablespoon (15 grams) baking powder
- 3/4 teaspoon (5 grams) table salt
- 3/4 teaspoon baking soda
- 9 tablespoons (125 grams) chilled unsalted butter, cut into small chunks
- 3/4 cup (175 ml) buttermilk



1. Heat oven to 400 °F and cover baking sheet with parchment paper.
2. Whisk flour, sugar, baking powder, salt and baking soda in large, wide bowl.
3. Using fingertips or a pastry blender, work butter into dry ingredients until the mixture resembles a coarse meal.
4. Add buttermilk and stir until large, craggy clumps form.
5. Reach hands into bowl and knead mixture briefly until it just holds together.

*To form biscuit rounds:* Transfer dough to floured counter and pat out until 1/2 to 3/4-inch thick (err on the thin side if uncertain, as the tall ones will literally rise and then tip over, like mine did the day I photographed these). Using a round cutter (2 inches for regular sized biscuits, 3 inches for the monstrous ones shown above), press straight down — twisting produces less layered sides — and transfer rounds to prepared sheet, spacing two inches apart.

*To make drop biscuits:* Drop 1/4-cup spoonfuls onto baking sheet, spacing two inches apart.