

Grandma's Flaky Buttermilk Biscuits

Prep time 25 mins
Cook time 15 mins
Total time 40 mins

This recipe yields the most perfect, flaky, and delicious biscuits every single time you make them.

Author: Ann Stewart
Cuisine: southern comfort food
Serves: 6-8

Ingredients

- 2½ cups all-purpose flour, plus more for dusting
- 2 tablespoons baking powder
- 1 teaspoon sugar
- 1 teaspoon salt
- 6 tablespoons cold, unsalted butter
- 1 cup buttermilk



Instructions

1. Preheat oven to 425. Sift flour, baking powder, sugar and salt into a large mixing bowl. Transfer to a food processor. Cut butter into cubes and add to flour, then pulse 6 or 7 times until the mixture resembles rough crumbs. (Alternatively, cut butter into flour in the mixing bowl using a grater, fork or a pastry cutter.) Return dough to bowl, add buttermilk and stir with a fork until it forms a rough ball (don't worry if it is a little sticky).
2. Turn the dough out onto a floured surface and roll it into a rough rectangle, about an inch thick. Fold it over and gently roll it down again. Repeat 6 times. Cover the dough loosely with a kitchen towel and allow it to rest for 15 minutes.
3. Gently roll out the dough some more, so that it forms a rectangle. Cut dough into biscuits using a floured glass or biscuit cutter. Do not twist cutter when cutting; this will crimps the edges of the biscuit causing it not to rise. If you have scraps just reform a rectangle and cut additional biscuits.
4. Place biscuits on a baking sheet and bake until golden brown, approximately 10 to 15 minutes. Serves 6 to 8.