

Best Southern Buttermilk Biscuits



Prep time 20 mins
Cook time 10 mins
Total time 30 mins

These Southern Buttermilk Biscuits are super easy and melt-in-your-mouth delicious! They're tender and fluffy; perfect for drizzling with honey, butter, or sugar.

From: Chew Out Loud

Serves: 10

Ingredients

- 2 cups unbleached all-purpose flour, plus more for dusting the board
 - 1/4 teaspoon baking soda
 - 1 tablespoon baking powder
 - 1 teaspoon table salt
 - 6 tablespoons unsalted butter, very cold
 - 1 cup buttermilk
 - Optional: 1/2 cup sugar for topping, honey, or butter
1. Preheat oven to 450F, with rack on middle position. Line a large baking sheet with parchment paper or silicone baking mat.
 2. Combine flour, baking soda, baking powder, and salt in a bowl (or bowl of a food processor.) Using a pastry cutter or a food processor, cut the butter into chunks and cut into the flour mixture until it resembles coarse meal. If using a food processor, just pulse a few times until this consistency is achieved. Gently add the buttermilk and fold with a rubber spatula just until combined wet/dry ingredients are combined - don't overmix. If it's too dry, add a bit more buttermilk. Dough should be relatively wet.
 3. Turn the dough out onto a floured board. Gently, use your hands to pat dough out until it's about 1/2" thick (do not use a rolling pin; it will help to have a little bowl of oil and coat your palms with oil) Use your hands to fold the dough 5 times into a ball and then gently press the dough to 1" thick.
 4. Use a round cutter to cut dough into rounds. (Leftover scraps can be made into a few more, but they will not be as tender, due to extra handling.) Place the biscuits on a cookie sheet. For soft edges, place them touching each other. For crusty edges, place them 1 inch apart.
 5. Bake for about 10-12 minutes or until biscuits are light golden brown on top and bottom. Do not overbake. Serve warm; top with sugar if desired.

Notes

The dough must be handled as little as possible or you will have tougher biscuits. If you have one, a food processor works well, because the ingredients stay colder and there's less chance of over-mixing.

Be sure to pat dough down gently with hands rather than use a rolling pin; rolling will increase toughness.

Dough rounds can be cut and frozen in an airtight container, individually separated by wax paper, up to a month.

Just place frozen dough rounds on cookie sheet and bake at 450°F for about 20 minutes.