

Buttermilk Biscuits

SIMPLE RECIPE

Ingredients

- 2 c. Self-Rising Flour
- 1 ½ c. Buttermilk
- 1 Stick (½ cup) Butter- grated



Directions

1. Preheat oven to 490 degrees.
2. In a mixing bowl, add the flour and grated butter. Gently stir being careful not to break the butter up.
3. Add the buttermilk, mix together until a soft dough forms. Do not overmix or your biscuits will be tough.
4. Form into a ball on a floured surface. Gently press into a rectangle and fold over, repeat this process 5-6 times. This process creates layers in your biscuits.
5. Press dough out and cut dough using a biscuit cutter. Place biscuits on a greased cast iron pan or skillet. Bake 8-10 minutes until golden brown.

Notes

Our family loves these with breakfast or alongside one of our southern comforts!

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