

Best Baking Powder Biscuits

Yield:

1 dozen

Ingredients:

2 cups flour

1 tablespoon baking powder

1/2 teaspoon salt

1/3 cup cold butter, sliced

3/4 cup buttermilk or kefir

Instructions:

1. Combine flour, baking powder, and salt in a bowl. Cut in butter.

2. Add buttermilk or kefir, stirring until mixture forms somewhat of a ball shape. Then, knead gently on a lightly-floured surface just until a workable dough forms. Press or roll about 3/4-inch thick and cut into 12 squares using a pizza cutter or use a round glass or biscuit cutter to cut into 12 circles (may need to re-roll scraps).

3. Place biscuits on ungreased baking sheets and bake at 450 degrees for 10-12 minutes or until golden. Serve hot!



The Best Buttermilk Biscuits