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