

# Classic Buttermilk Biscuits

Ingredient	Metric	US
all-purpose flour	250 g	2 cups
baking powder	12 g	1 tbsp
sugar	4 g	1 tsp
salt	5 g	1 tsp
unsalted butter, cold and cubed	115 g	1/2 cup
cold buttermilk, plus extra for brushing	180 ml	3/4 cup

## Instructions

1. Preheat oven to 220°C (425°F) and line a baking sheet with parchment.
2. Whisk flour, baking powder, sugar, and salt in a large bowl.
3. Cut in cold butter until pea-sized pieces remain, avoiding bare hands.
4. Pour in buttermilk and stir gently until dough forms.
5. Pat into a rectangle, fold into thirds, turn, and repeat 2 to 3 times.
6. Pat to 2 cm (3/4 inch) thick and cut straight down without twisting to keep edges open.
7. Arrange close for soft sides or apart for crisp edges and brush tops with buttermilk.
8. Bake for 12 to 15 minutes until golden and serve warm.

## Note & Storage

- Cold butter and buttermilk create flaky layers.
- Too much handling makes biscuits tough.
- Avoid mixing with bare hands to keep butter cold.
- Freeze cut, unbaked biscuits up to 2 months; bake from frozen with 2 to 3 extra minutes.
- Store at room temperature for 2 days in an airtight container.
- Reheat in a low oven for a few minutes to refresh.