

buttermilk biscuits

	SINGLE	FULL	WEIGHTS
Flour	4 ½ cups	9 cups	45 oz
Baking Powder	1/8 cup	¼ cup	2 oz
Salt	¾ tsp	1 ½ tsp	
Butter (cold)	½ lb	1 lb	
Eggs	2	4	
Buttermilk	2 3/8 cups	4 ¾ cups	40 oz
	10 or so	20 or so	cost = .26 each

1. Sift the dry ingredients together in a big bowl
2. Grate the butter into flour mixture, mixing it in as you go (dust the butter in the flour mixture to make it easier to handle)
3. Whisk the buttermilk and eggs together
4. Make a well in the dries and add the wet, quickly stirring in and kneading a few times to pull together – Do Not Over-Mix
5. On a floured table -- Pat down into a 11 x 22 rectangle (about two fingers high), then cut with 3 ½ inch floured cutter – straight down – no twisting
6. Place biscuits on baking sheet just touching. Bake in convection oven at 325 for 15 minutes then separate and bake until done – about 5 to 10 minutes
7. Will be an orangey-goldy color when done (and very buttery!)

