

# Mariby Corpening's My Best Buttermilk Biscuits

Where it all began - *Bread & Comfort* - my now infamous biscuits are light, fluffy, melt-in-ya-mouth good, always served hot out of the oven, slathered in soft butter and topped with my fresh-made fruit preserves. *Ooooooooooom!*

**Yields:** Approx. 12-18 drop biscuits

**Time:** Takes 15 minutes to prepare; 10-14 minutes to bake

## **Ingredients**

2 cups all-purpose flour  
2 cups cake flour  
4 tsp baking powder  
1 tsp baking soda  
1/2 cup dry buttermilk mix + 2 cups water  
(**OR** 2 cup buttermilk)  
4 tsp sugar  
1+1/2 tsp salt  
1/2 stick Crisco butter shortening (freezer cold)  
1 stick (1/2 cup) butter (freezer cold)  
1/4 stick butter (melted)

## **Instructions**

- Gather all ingredients
  - keep cold the butter, shortening & buttermilk/water, until ready to add
  - take/leave out *table butter*, so it's softened to room temperature
- In large mixing bowl, sift and combine all dry ingredients - flours, baking powder, baking soda, sugar, salt (and if using dry buttermilk mix)
- With pastry blender, cut in pieces of shortening and butter (the fat) into dry mixture, until it resembles coarse meal (leaving some large slices visible)
- Add buttermilk (or ice-cold water, if using dry buttermilk mix) and gently, but quickly mix in until dough mixture is wet
- With 1/4 cup measurer (flouring the scoop, the surface and your hands), scoop biscuit dough into floured hands over plate/surface and roll in your hands a few times
- Place each biscuit close together on baking sheet pan
- Place in refrigerator until ready to bake (15 minutes before meal is served)
- When ready, pre-heat oven to 425 degrees
- Bake for 10-14 minutes until golden
- Remove from oven and brush top with melted butter, then a quick low-Broil for browning

## **Helpful Information:**

For best results, use a pastry blender (rather than your *warm hands*) to distribute the fat more easily, more evenly, and along with the fat kept cold, the combination creates a chemical reaction during baking, which makes biscuits more light, flaky and soft; *more fat, wetter dough mixture makes softer biscuits*; work quickly, handle dough as little as possible (as mixing too much makes biscuits tougher) and keep dough cold if not baking right away

**Note** Best served melt-in-ya-mouth hot out of the oven!