

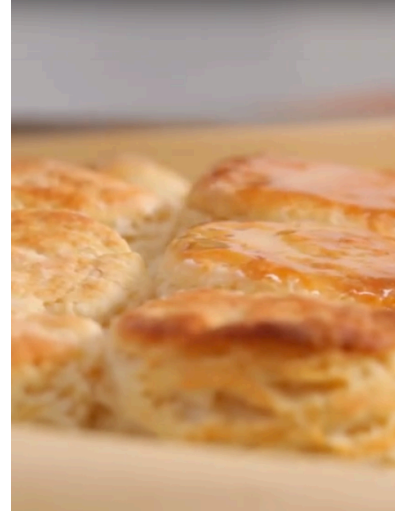
Buttermilk Biscuit

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<https://www.southernliving.com/recipes/buttermilk-biscuits>

Serves 12-14 (HdeH 15-20)

½ cup salted butter (1 stick) frozen
2 ½ cups self-rising flour
1 cup chilled buttermilk
Zest of 1 lemon (HdeH)
Parchment Paper
2 tablespoons butter, melted



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1. Preheat oven to 475 F. grate frozen butter using large holes of a box grater. Toss together grated butter and flour in a medium bowl. Chill 10 minutes.
2. Make a well in center of mixture. Add buttermilk, and stir 15 times. Dough will be sticky.
3. Turn dough out onto a lightly floured surface. Lightly sprinkle flour over top of dough. Using a lightly floured rolling pin, roll dough into a ¼ inch thick rectangle (about 5 x 9 inches). Fold dough in half so short ends meet. Repeat rolling and folding process 4 more times.
4. Roll dough to ½ inch thickness. Cut with a 2 ½ inch floured round cutter, reshaping scraps and flouring as needed.
5. Place dough rounds on a parchment paper-lined jelly-roll pan. Bake at 475F for 15 minutes or until lightly browned (HdeH 12-13 minutes as you do not want them overcooked when you reheat them.) Brush with melted butter.
6. Leftovers may be frozen when cool.