

How You Make A F**king Biscuit



Ingredients

- 2 cups (250 g) all-purpose flour, plus more for dusting
- 2 tablespoons baking powder
- ¼ teaspoon baking soda
- 1 teaspoon kosher salt
- ½ cup (115 g) very cold unsalted butter, diced, plus tablespoon, melted
- 1 cup (240 ml) buttermilk

Makes 8 Biscuits

Instructions

1. Preheat the oven to 450°F (230°C).
2. Sift flour, baking powder, baking soda, and salt in a food processor bowl.
3. Add cold diced butter, pulse until pea-sized. Add buttermilk, pulse to form dough.
4. Dust flour on a surface, press dough into a ½ inch thick disk, fold 5 times, then press again.
5. Cut biscuits with a 3-inch cutter, place on baking sheet, spaced apart.
6. Bake 10-13 minutes until golden brown. Brush with melted butter.