

The Greatest Biscuit

There aren't many ingredients in this recipe, so making your selection is key. Real buttermilk is thick, tangy, and has a better flavor than buttermilk substitutes like milk + vinegar or milk + lemon juice. It's worth it to buy the tiny carton of real buttermilk.

The salt brand you choose can make a big difference in how salty your finished biscuits will be. Regular table salt will produce the saltiest biscuits, Morton's kosher salt will be the least salty, and Diamond Crystal kosher salt will be somewhere in between. Keep the the 1tsp measurement, just adjust the brand of salt to your taste.

Ingredients

2 cups all purpose flour
1 tbsp baking powder
1 tsp salt
1/2 cup/1 stick/8 tbsp unsalted butter
1 cup buttermilk

Equipment

Mixing bowl
Box grater or food processor with a grating disc
Spoon or spatula
Knife or bench scraper
Pastry brush (optional)
2 1/2" – 3" round biscuit cutter
Baking sheet or cast iron pan/cake pan
Parchment paper

Instructions

First, freeze your butter. If you are using a box grater, freeze for 10-15 minutes. Freezing longer than that will make the butter too hard, so when you are grating by hand, you have to work harder and will potentially melt the butter with the heat of your hands. If you are using the grating disc of a food processor, you can freeze the butter for longer, around 30 minutes.

Preheat the oven to 450°F. In your mixing bowl or the bowl of your food processor, add flour, baking powder and salt, mix well.

Using a box grater or the grating disc of food processor, grate the hardened butter then add to flour mixture, tossing gently to coat the butter in the flour.

Add in the buttermilk and stir until the dough is moistened. Dump out dough onto a lightly floured parchment sheet. With your hands, press dough out into a rectangle. Brush off excess flour with your hands or a pastry brush to discourage lopsided biscuits. Cut dough into thirds, then stack the dough to form 3 layers. Press out again and repeat the same process 2 more times.

Press dough out one more time until at least 3/4" thick up to about 1" thick. Using a circle cutter anywhere between 2 1/2" and 3", depending on your desired application, gently cut out biscuits. Do not twist the cutter, simply press down firmly and remove straight up. If you have leftover scraps, stack the layers and pat them out as in the previous step to create remaining biscuits.

For separate biscuits, place rounds on a parchment lined baking sheet about 1-2 inches apart. Alternatively, place biscuit rounds into a cake pan lined with parchment paper or a cast iron pan so that there are about 8 biscuits around the edges and 1-2 in the center.

For individual biscuits, bake in the preheated 450°F oven for 10 - 15 minutes, or until golden. If baking in a cake pan/cast iron, lower the temperature to 400°F and bake 15-25 minutes, or until golden.

Other considerations:

- For a sweeter biscuit, add up to 2 tsp sugar along with the flour
- For a slightly browner biscuit top, brush the unbaked dough with milk/cream/buttermilk
- To add additional butter flavor, brush baked biscuits with melted butter right out of the oven