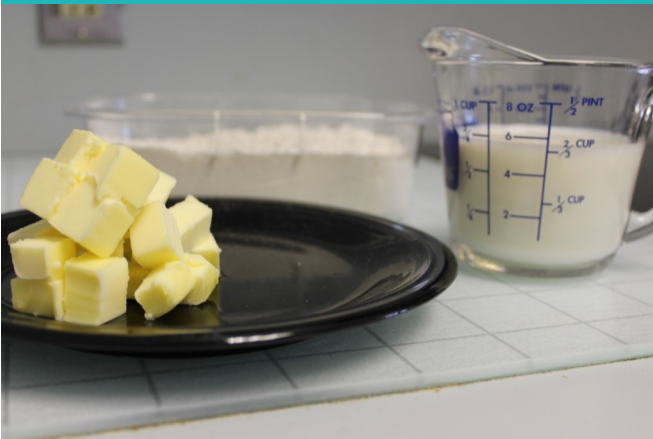




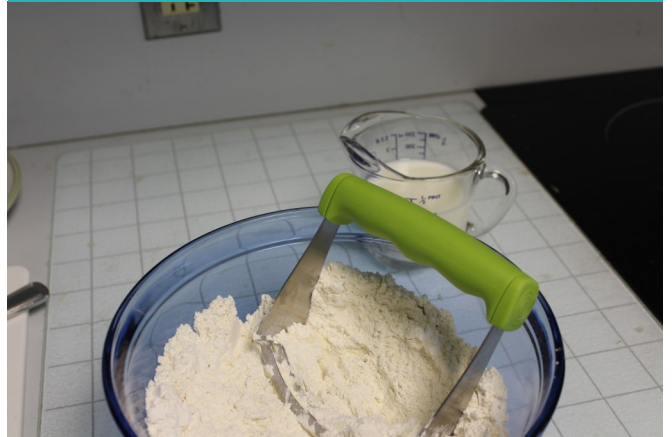
@ Home Challenge

Bake Buttermilk Biscuits

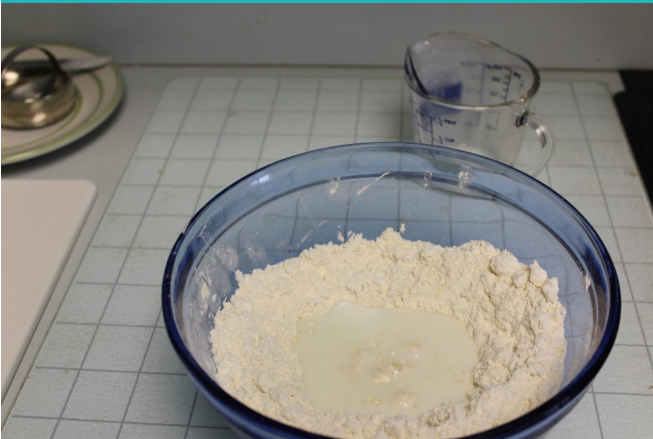
1. Gather ingredients & equipment



2. Combine flour, salt and butter



3. Add milk & form dough



4. Knead & roll out dough, cut biscuits



5. Bake & serve



Supplies:

Equipment:

Oven
Baking sheet
Parchment paper
Large bowl
Measuring cups
Measuring spoons
Pastry blender or 2 butter knives
Rolling pin

Ingredients:

2 cups Self-rising flour*
1/4 teaspoon salt
4 tablespoons cold unsalted butter, cut into small dice
3/4 cup Buttermilk
2 tablespoons melted butter
*Have a little extra flour to dust your work area and rolling pin

Instructions:

1. Preheat oven to 450° and line baking sheet with parchment paper.
2. In large bowl combine flour and salt, then use pastry blender (or butter knives) to cut butter into the flour until mixture is coarse. Make a well in your flour/butter mixture.
3. Pour buttermilk into well. Mix flour into the well, gently, to begin to form dough. If dough is too dry add additional milk.
4. Turn dough onto floured surface and knead and turn until smooth, about 4 times. Lightly dust rolling pin and roll out dough so that it is 3/4 inch thick. Use a lightly floured biscuit cutter to cut out biscuit rounds and place on baking sheet about 1/4 inch apart.
5. Bake for 10 to 12 minutes, until biscuits have risen and are golden brown on top. Remove from oven and brush tops with melted butter.
6. Serve warm.

Notes:

* To make this recipe Vegan friendly use plant based butter and heavy cream.

* If you don't have buttermilk you can make your own. In a mixing cup combine 1 tablespoon distilled white vinegar or lemon juice and enough milk to fill to 1 cup. Let rest for 10 minutes at room temperature. You can also this method to make a plant based buttermilk.