



# MAKING BISCUITS



## INGREDIENTS

- $\frac{2}{3}$  CUP OF BUTTER, CUT INTO SMALL SQUARES
- 2 CUP OF FLOUR
- 1 TBSP BAKING POWDER
- 1 TSP SUGAR
- 1 TSP SALT
- 1 CUP BUTTERMILK (OR 1 CUP OF MILK WITH 1 TBSP VINEGAR)

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- PREHEAT OVEN TO 450F.
  - IN A LARGE BOWL, MIX FLOUR, BAKING POWDER, SUGAR, AND SALT TOGETHER.
  - ADD SQUARES OF BUTTER, AND CUT THE BUTTER INTO THE FLOUR BY HAND. (ESSENTIALLY TOSS THE BUTTER UNTIL IT'S COATED WITH FLOUR, AND SMUSH THE BUTTER WITH YOUR FINGERTIPS INTO SMALLER PIECES). LUMPS SHOULD BE PEA SIZED.
  - NEXT, POUR IN THE BUTTERMILK AND MIX UNTIL A DOUGH FORMS.
  - TAKE THE DOUGH AND ROLL IT OUT ON A LIGHTLY FLOURED SURFACE UNTIL IT IS AN INCH THICK, THEN CUT OUT BISCUITS WITH A CIRCULAR COOKIE CUTTER (APPROX. 2.5" IN DIAMETER). PRO TIP: IF YOU DON'T HAVE A COOKIE CUTTER, USE A GLASS DIPPED IN FLOUR.
  - PLACE BISCUITS ON A PARCHMENT PAPER LINED COOKIE TRAY AND BAKE FOR 15 MINUTES.

**FUN  
FACT**

IN EARLY COLONIAL AMERICA, BISCUITS WERE CONSIDERED A DELICACY AND WERE ONLY EATEN ON SUNDAYS AND SPECIAL OCCASIONS.