[Buttermilk Biscuits](http://www.epicurious.com/recipes/food/views/Buttermilk-Biscuits-232187) 1

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| Yield: Makes 6 biscuits Active Time: 15 min Total Time: 40 min  ingredients  1 1/2 cups all-purpose flour 1 1/2 tablespoons sugar 1 1/2 teaspoons baking powder Rounded 1/4 teaspoon salt 1/4 teaspoon baking soda 1/2 stick (1/4 cup) cold unsalted butter, cut into 1/2-inch cubes 3/4 cup well-shaken buttermilk 1 tablespoon milk or cream for brushing biscuits  preparation  Put oven rack in middle position and preheat oven to 425°F.  Sift together flour, sugar, baking powder, salt, and baking soda onto a sheet of wax paper, then sift again into a bowl. Blend in butter with your fingertips until mixture resembles coarse meal. Add buttermilk and stir with a fork until a dough just forms (dough will be moist).  Turn dough out onto a well-floured surface and knead gently 6 times. Pat out dough on a floured surface with floured hands, reflouring surface if necessary, into an 8- by 5 1/2-inch rectangle. Trim all 4 sides with a knife, dusting knife edge with flour before each cut. Cut rectangle in half lengthwise, then into thirds crosswise to form 6 (2 1/2-inch) squares, flouring knife between cuts. Transfer biscuits with a metal spatula to an ungreased baking sheet, arranging them 2 inches apart, and brush tops with milk or cream. Bake until pale golden, 12 to 15 minutes, then transfer to a rack to cool to room temperature. |