[Buttermilk Biscuits](http://www.epicurious.com/recipes/food/views/Crusty-Buttermilk-Biscuits-241183)  3

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| Yield: Makes about 15 biscuits Active Time: 15 min Total Time: 30 min  ingredients  2 1/2 cups sifted White Lily flour or unbleached all-purpose flour (sift before measuring) 2 tsp. baking powder (preferably homemade; recipe follows) 2 tsp. kosher salt 1/4 cup cold lard 3/4 cups well-shaken cold buttermilk 1 tablespoon unsalted butter, melted  preparation  Preheat oven to 500°F with rack in middle.  Sift together flour, baking powder, and salt into a large bowl. Add lard, coating it with flour, then rub between your fingertips until coarsely blended with some 1/2-inch lumps.  Make a well in flour mixture, then add buttermilk, stirring just until a dough forms (it will be soft and sticky). Turn dough out onto a floured surface and knead 8 to 10 times. Roll out dough with a floured rolling pin into a 12-inch round (1/2 inch thick) and, using a fork dipped in flour, prick all the way through about every 1/2 inch.  Cut out as many rounds as possible with a 2 1/2- to 3-inch round cookie/biscuit cutter dipped in flour (do not twist cutter).  Bake, almost touching, on an ungreased heavy baking sheet, rotating sheet after about 6 minutes if browning unevenly, until crusty and golden-brown, 12 to 15 minutes. Brush tops with melted butter and serve warm or at room temperature. |