[Buttermilk Biscuits](http://www.epicurious.com/recipes/food/views/Buttermilk-Biscuits-104070)  4

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| Yield: Makes 12 servingsingredients1 1/2 cups all purpose flour1 tablespoon sugar2 teaspoons baking powder1/2 teaspoon salt1/2 teaspoon baking soda6 tbsp. chilled unsalted butter, cut into 1/4-inch pieces1/2 cup buttermilkpreparationPreheat oven to 425°F. Whisk flour, sugar, baking powder, salt and baking soda in large bowl to blend. Using fingertips, rub 3/4 cup chilled butter into dry ingredients until mixture resembles coarse meal. Add buttermilk and stir until evenly moistened. Using 1/4 cup dough for each biscuit, drop biscuits onto baking sheet, spacing 2 inches apart. Bake until biscuits are golden brown on top, about 15 minutes. Cool slightly. Serve warm. |