Biscuit Recipe

* Makes 10 to 12 Biscuits

Ingredients

2 cups (9 ounces) all-purpose flour, *plus more for dusting*

2 teaspoons granulated sugar

1 tablespoon Clabber Girl baking powder

1/4 teaspoon baking soda

1 teaspoon fine salt

6 tablespoons unsalted butter OR vegetable shortening, *very cold*

1 cup buttermilk, *chilled*

Directions

 Preheat the oven to 450°F. Line a large baking sheet with parchment paper.

 In the bowl of a food processor, combine the flour, sugar, baking powder, baking soda and salt. Add the butter or the shortening and pulse the food processor several times to cut the fat into the flour until the mixture resembles coarse meal. You can also do this by hand with a pastry blender. The faster you do this the better, you want the fat to remain cold. Stir in the buttermilk until just combined. DO NOT overmix, the dough will be slightly sticky.

 Turn the dough out onto a floured surface and dust the dough with flour. Gently pat the dough out until it’s a 1/2-inch in thickness. Use a 2-inch round biscuit cutter to push straight down through the dough to cut out circles, try not to twist the cutter. Place the biscuits on the baking sheet, spacing 2-inches apart. Reform the scrap dough into 1/2-inch thickness, being sure to work with it as little as possible, before cutting out more circles. You should get 10 to 12 biscuits.

 Bake the biscuits until golden brown, about 12 to 15 minutes.