

Myrtle Creek Farm

Buttermilk Biscuits

4 1/2 C Soft Wheat Flour	12 tbsp Butter, cold
1 tbsp Baking Powder	1 3/4 C Buttermilk
1 tspn Salt	2 tbsp Butter, melted



Preheat oven to 500 deg F. Line baking sheet with parchment & set aside. Whisk together flour, baking powder & salt. Cut cold butter into flour until you have a mixture of course crumbles but do not overmix. Add buttermilk and gently fold together until combined. Turn dough out onto floured surface. Roll into a rectangle about 1" thick. Fold top 3rd of dough onto middle 3rd & then bottom 3rd over middle 3rd, like folding a letter. Turn 90 degrees, roll out again & repeat folding steps. Turn 90 degrees & repeat one last time. Roll out dough to 1" thick & cut into squares or use a biscuit cutter. Place biscuits on baking sheet & pierce with fork. Place baking sheet in the middle rack of oven & bake 14 minutes. Once done, remove from oven & brush tops with the 2 tbsp of melted butter.

