



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Buttermilk Biscuits –

**4 cups all-purpose flour, plus more for dusting
4 tsp. baking powder
1 tsp. baking soda
1 ½ tsp. coarse salt
1 tsp. sugar
1 cup (2 sticks) cold unsalted butter, cut into pieces
2 cups buttermilk**

- 1. Preheat oven to 375°. In a medium bowl, whisk flour, baking powder, baking soda, salt and sugar. Add butter; using a pastry blender or two knives, cut mixture in until mixture resembles coarse crumbs.**
- 2. Add the buttermilk; stir just until mixture comes together; batter will be sticky. Transfer to lightly floured surface; use floured fingers to pat dough to 1-inch thickness. Use a 2 ½ inch round biscuit cutter or cookie cutter to cut biscuits as close together as possible to minimize scraps.**
- 3. Transfer to baking sheet; bake for 18 to 20 minutes or until lightly browned. Remove from oven; cool on a rack. Serve warm.**

Credit: Martha Stewart Living