



Buttermilk Biscuits



Difficulty

Medium



Prep Time

35 minutes



Cook Time

18 minutes



Servings

8

Equipment

Digital Scale
Large Bowl
Liquid Measuring Cup
Measuring Spoons
Spatula or Wood Spoon
Rolling Pin
Bench scraper
Biscuit Cutter or Sharp Knife
Baking Sheet
Parchment

Ingredients

- 270g 1:1 flour
- 36g powdered milk
- 36g cornstarch
- 1 1/2 tbsp. baking powder
- 1/2 tsp. baking soda
- 36g sugar
- 1 1/4 tsp salt (I prefer kosher)
- 135g unsalted butter - cut into 1/2 inch cubes and kept cold
- 270g buttermilk

PRO TIP:

Keep all ingredients as cold as possible. I like to measure everything out separately and put it in the refrigerator for at least 20 minutes before I start making the biscuits.

This recipe uses a lamination technique similar to quick puff pastry and in order for it to work, it is imperative that everything is cold and the butter stays in large pieces until you begin doing the folds.

Instructions

In a medium-sized bowl, combine all of the dry ingredients and whisk well to combine.

Add the cold butter cubes and toss quickly to coat with flour mixture, make sure none are stuck together.

Pour in the cold buttermilk and mix gently with a wood spoon or spatula until everything is moistened and there are no dry spots. DO NOT smash the butter, keep the cubes intact.

Place the dough on a lightly floured work surface and shape it into a rectangle approximately 1/2 inch thick - at this point, the dough will not be completely sticking together as one piece because of the large butter chunks.

Roll the rectangle to a 1/4 inch thickness as best as you can, you may have to wack the butter chunks a little to flatten them as you go. lightly dust the top with flour.

Using a bench scraper, fold the rectangle into thirds, like a letter. It may not be totally holding together at this point and that's ok. This completes the first turn and the dough is now called a **paton**.

Turn the paton on the work table like a book, with the seam/ opening on your right. Roll from top to bottom into a rectangle 1/4 inch thick. Using a bench scraper, fold the top down, placing the edge in the middle of the rectangle. Fold the bottom side up, meeting the ends in the middle. Fold in half on top of itself. This is a double turn.

Repeat two more double turns. Lightly dust your work surface and/ or the dough as needed.

After the final turn, roll the dough out into a 1" thick rectangle. Dip your cutter or knife in flour and cut straight down (do not twist!)

Place biscuits 2" apart on a parchment-lined sheet pan and put in the freezer for 10-15 min (while the oven is heating)

Bake on the middle rack for 15-18 minutes until light golden brown. Enjoy, warm out of the oven.