

BUTTERMILK BISCUITS

Recipe courtesy of ohiosoutherner.com

INGREDIENTS (12 BISCUITS)

- 1/2 cup butter, frozen
- 2 1/4 cups self rising flour
- 1 cup chilled buttermilk
- 2 tbsp butter, melted



DIRECTIONS

1. Grate the frozen butter on the largest wholes of a box grater. Using a fork, toss the grated butter and flour in a large bowl. Put the mixture in the freezer for at least 10 minutes.
2. Make a well in the center of the flour and butter mixture. Pour in the buttermilk and mix until just incorporated. Do not over mix or the biscuits will be tough. The dough should be sticky.
3. Place the dough on a floured surface and sprinkle flour on the top of the dough. Knead slightly and begin rolling out to a rectangle (9x5 in). Dough should be approximately 3/4 in deep. Fold the dough so the short ends meet. Continue to roll and fold the dough at least 4 more times.
4. Roll the dough to 1/2 in thickness. Cut out the biscuits with a floured 2 1/2 in round cutter. Place the biscuits on a parchment lined baking sheet. Roll the scraps and cut out the remainder of the biscuits.
5. Bake at 450 degrees for 15, minutes or until lightly browned.
6. Brush with melted butter. Serve warm with butter and jam.