

SKILLET BUTTERMILK BISCUITS



COOK TIME
10-12 minutes

TEMPERATURE
450°



SERVINGS
8 biscuits

Ingredients

- 1 1/2 C all-purpose flour
- 1 T baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 2 T cold butter
- 3/4 C buttermilk
- 1/4 C additional flour

Steps

Sift dry ingredients into a bowl. Cut cold butter into mixture using a pastry cutter or fingertips until mixture looks crumbly. Add buttermilk and stir briefly with a fork until just combined. Place dough on lightly floured surface and squeeze top and sides of dough together creating a disk shape. Fold dough in half, mold into disk shape, repeat process of folding/molding two times. Roll or pat dough about 3/4 to 1 inch thick. Using a 2-inch round cutler, cut biscuits, cutting straight down. Avoid twisting motion! Re-roll remaining dough to continue cutting out biscuits. Place biscuits into a warm lightly oiled 9-inch cast iron skillet. Tops can be brushed with milk, buttermilk or butter to the tops to brown during baking. Bake in brick oven at 450° for 10-12 minutes. Rotate skillet several times during baking process for even browning on biscuit tops. Best served warm!

Notes

- I use only real buttermilk for this recipe. The flavor is much better!
- Use extra buttermilk up by simply making more batches of biscuits and freezing them.
- To freeze biscuits, just place cut out biscuits on a parchment lined cookie dough tray and put in freezer 1-2 hours or until biscuits are completely frozen. Then place in an airtight container or plastic sealed bag and store in freezer until you are ready to bake.
- Bake frozen biscuits toward from of brick oven and bake about 10 more minutes at 425° until biscuits are done.