

SUPER FLAKY BISCUITS

MAKES 4 BISCUITS

Ingredients

125 mL unsalted butter, frozen, plus more, melted, for brushing
250 mL all-purpose flour, plus more for dusting
10 mL baking powder
2 mL kosher salt
2 mL sugar
1 mL baking soda
100 mL buttermilk, chilled
Flaky sea salt

Instructions

- working with a box grater over a large bowl, quickly grate the frozen sticks of butter and then freeze the butter for at least 30 minutes.
- Meanwhile, in a large bowl, whisk the flour with the baking powder, salt, sugar, and baking soda, and freeze the dry ingredients for the same amount of time as the butter.
- Scrape the frozen butter into the dry ingredients and toss briefly to combine.
- Pour in the buttermilk and stir just until it forms a solid dough. Scrape the dough onto a lightly floured work surface and, using your hands, mold the dough into a 4x6-inch rectangle.
- Fold the rectangle in thirds like a letter and then rotate 90 degrees. Using a rolling pin, flatten the dough again into a 4x6 rectangle. Repeat the folding, turning, and rolling process 3 more times, ending with the dough shaped into a 4x4-inch square about 1/2 inch thick.
- Trim the edges so you have a sharp, clean rectangle and then cut this rectangle into 4 equal squares.
- Space the biscuits at least 3 inches apart on 1 parchment paper-lined baking sheets and freeze for at least 2 hours or up to 3 days.
- Heat the oven to 425°. Brush each biscuit with some melted butter and then sprinkle with sea salt. Bake 1 sheet of biscuits for 10 minutes.
- Then reduce the oven temperature to 400°, rotate the baking sheet, and bake the biscuits until puffed and golden brown, about 15 minutes.
- Transfer the biscuits to a rack and repeat to bake the second sheet of biscuits. Let the biscuits cool for 5 minutes before serving.