

Buttermilk Biscuits

These buttermilk biscuits are soft, buttery and sure to start your day off right. They're also a great make-ahead dough to keep in the freezer for an easy weekend brunch.

Ingredients

- 1 1/4 cup (300 mL) all-purpose flour
- 1 tbsp (15 mL) granulated sugar
- 1 1/4 tsp (6 mL) baking powder
- 1/4 tsp (1 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1/4 cup (60 mL) cold butter, cubed
- 1/2 cup (125 mL) buttermilk (5 mL lemon juice, top with milk)
- 1/2 egg –beat well (use 25 mL for each partner)

Preparation

Line rimless baking sheet with parchment paper, or grease; set aside.

In bowl, whisk flour, sugar, baking powder, baking soda and salt. Using pastry blender or 2 knives, cut in butter until in coarse crumbs. In small bowl, whisk buttermilk with egg; add to flour mixture and stir with fork to make soft dough.

With lightly floured hands, press dough into ball. On lightly floured surface, knead gently 10 times. Pat into 3/4-inch (2 cm) thick round. Using 2-1/2-inch (6 cm) floured round cutter, cut out rounds. Place on prepared baking sheet.

Bake in centre of 400°F (200°C) oven until golden, 12 to 15 minutes