

martha stewart

Flaky Buttery Biscuits



Fresh hot biscuits slathered with butter, topped with a spoonful of jam, and served alongside fluffy scrambled eggs and a salty pork product are the epitome of a cozy breakfast (or dinner).

Yield: Makes 12 small biscuits



Ingredients

- 1 3/4 cups all-purpose flour
- 2 1/2 teaspoons baking powder
- 1 teaspoon coarse salt
- 6 tablespoons (3/4 stick) chilled unsalted butter, cut into small pieces
- 3/4 cup milk (see headnote)

Directions

Step 1

Preheat the oven to 450 degrees. Butter or line a baking sheet.

Step 2

In a medium bowl, whisk together the flour, baking powder, and salt. Using a fork or 2 table knives, combine the butter and flour mixture until it resembles a coarse meal. Slowly add the milk, stirring with a fork, to the desired consistency.

Step 3

For softer biscuits, drop 2 tablespoons of the dough onto the lined baking sheet. For firmer biscuits, turn the dough out onto a clean, lightly floured surface and gently knead just to bring the dough together. Carefully roll out the dough about 3/4 inch thick. Using a biscuit cutter or sturdy glass, cut about 12 biscuits, rerolling any scraps. Place on the lined baking sheet. (The biscuits can be frozen at this point. Freeze on the baking sheet, then remove to a resealable container or plastic bag for easier storage.) Bake the biscuits for 13 to 15 minutes (add 3 to 4 additional minutes for frozen ones), until golden brown. Cool slightly and serve warm.

Cook's Notes

For softer, cakier biscuits, add more milk and spoon the mixture onto the baking sheet. Firmer biscuits require less milk and should be rolled out and cut.