



BUTTERMILK BISCUITS

- 4 Cups All Purpose Flour
- 2 Tablespoons Baking Powder
- 4 Teaspoons Sugar
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt
- 2/3 Cup Chilled Butter
- 1 1/2 Cups Buttermilk
- 1/4 Cup Butter

DIRECTIONS

1. Heat oven to 450 degrees.
2. Mix flour, baking powder, sugar, baking soda, and salt in a medium bowl.
3. Cut in chilled butter until mixture resembles coarse crumbs.
4. Stir in buttermilk.
5. Turn dough onto floured board.
6. Knead for 10 strokes.
7. Roll dough 1 1/4" thick.
8. Cut into circles.
9. Arrange biscuits in a butter dish or baking sheet.
10. Brush tops with melted butter.
11. Bake for 25 minutes.
12. Serve warm.