

Honey Buttermilk Biscuits (breakfast)

Prep: 15 mins. Cook: 15 mins. Yields 4-6

Ingredients

2 ½ c. all-purpose flour, plus extra for dusting
1 T. baking powder
½ tsp. baking soda
1 T. granulated sugar
1 tsp. salt
½ c. salted butter, cold
1 c. buttermilk, cold
2 T. honey
4 T. butter, melted
2 T. heavy cream to brush before baking



Instructions

1. Preheat oven to 450 degrees. Place a 10-inch cast iron skillet in the oven. (You can also use a baking sheet lined with parchment paper).
2. In a large bowl, whisk the flour, baking powder, baking soda, salt and sugar.
3. Use a food processor or box grater and grate the cold butter, then add it to your dry ingredients.
4. Gently toss with your hands or a spatula until the butter pieces are coated with the flour and forms into crumbs.
5. Mix the honey into the buttermilk, then slowly pour in the cold buttermilk/honey mixture and mix with your hands until a dough starts to form.
6. Transfer the dough to a floured work surface and pat into a square.
7. Fold the dough into thirds, rotate and repeat the folding and rotating process three times, use a little extra flour to keep the dough from sticking.
8. Shape the dough into a 1-inch-thick rectangle, then use a 3-inch biscuit cutter to cut out your biscuits.
9. Take your skillet out of the oven and add in 2 tablespoons of butter and brush to coat the bottom and sides of the skillet.
10. Put the biscuits in the skillet very close together, then lightly brush the tops with the heavy cream.
11. Bake the biscuits until lightly golden brown, about 10-15 minutes. Cool for 5 minutes and serve with extra butter, honey or jam. Delicious!