

Simple Biscuits

Ingredients:

- 3 cups all purpose flour
- 1 tsp salt
- 1 tbsp baking powder
- 1-2 tsp sugar (optional)
- 6 tbsp butter, cold
- 1 cup cold milk or buttermilk*

Instructions:

1. Preheat your oven to 425°F with a rack in the upper portion.
2. Mix together the flour, salt, baking powder, and sugar.
3. Use a cheese grater to grate the cold butter into the flour mixture. Toss so the butter is coated with flour.
4. Drizzle the smaller amount of milk evenly over the flour mixture. Mix quickly and gently for about 15 seconds, until you've made a cohesive dough. If the mixture seems dry and won't come together, don't keep working it; drizzle in enough milk – up to an additional 2 tablespoons to make it cohesive.
5. Place the dough on a lightly floured work surface. Pat or roll to about 3/4" thick. Cut the dough into circles with a biscuit cutter for traditional round biscuits or to avoid leftover dough scraps, cut the dough into squares with a sharp knife.
6. Place the biscuits on a baking sheet; brush the biscuits with milk, to enhance browning.
7. Bake the biscuits for 15 to 20 minutes, until they're lightly browned. Remove them from the oven, and serve warm.

Notes:

- For extra savory flavor, add 1tsp black pepper, 2-3 chopped scallions, or 1/2 cup grated cheese.
- For sweet biscuits, 1 T sugar along with spices like cinnamon or nutmeg.
- **to make buttermilk, add 1 T of lemon juice or vinegar to your milk.
- Store any leftover biscuits, well wrapped, at room temperature for several days.

- Biscuits can be frozen raw. Cut the dough into biscuits pieces and freeze on a sheet tray. When completely frozen, put into a ziplock bag to seal. When ready to bake, place frozen biscuits directly onto a sheet tray. Bake in a preheated oven for 20-30mins until nicely browned.