




Amy LaBelle's Buttermilk Biscuits

 Nov 18, 2022



- 4-5 Cups AP Flour + More For Dusting
- 2 Tbls. Baking Powder
- 1 Tbls Baking Soda
- 1 tsp. Sea Salt or Kosher Salt
- 2 Sticks cold salted butter
- 2.5 Cups Buttermilk
- 1 Stick butter (salted)
- 1/4 Cup honey

Whisk dry ingredients in a food processor, put in very cold butter. Transfer to a bowl and make a well in the center. Place buttermilk in well and mix until a loose dough forms – quickly so butter does not warm. Turn out on counter & form a square. Cut biscuits without turning cutting instrument – that would seal edges and the biscuits would not rise as well.

Please biscuits in skillet and bake at 480° for 25-30 minutes. Meanwhile whip the 1 stick of butter with the 1/4 cup on honey butter.

