

Pam's Buttermilk Biscuits

Ingredients

2 and 1/2 cups (312g) all-purpose flour, (spoon & leveled)¹
2 Tablespoons baking powder
1 teaspoon salt
1/2 cup (115g) unsalted butter, very cold and cubed*
1 cup + 2 Tablespoons (270ml) cold buttermilk, divided
2 teaspoons honey

optional for topping: 2 Tablespoons melted butter + 1
Tablespoon honey + 1 Tablespoon buttermilk

Directions

Preheat oven to 425°F (218°C). Place the flour, baking powder, and salt together in a large bowl or in a large food processor. Whisk or pulse until combined. Add the cubed butter and cut into the dry ingredients with a pastry cutter or by pulsing several times in the processor. Pulse until coarse crumbs form (you should still see some chunks of butter)¹. If you used a food processor, pour the mixture into a large bowl.

Make a well in the center of the mixture. Pour 1 cup of buttermilk (240ml) on top, then the honey. Stir everything together until just about combined—do not overwork the dough. The dough will look like shreds and be very crumbly.

Turn the dough out onto a lightly floured work surface and very gently mold it into a rough looking rectangle using your hands. Fold one side into the center, then the other side. Turn the dough so it's long horizontally. Gently flatten. Repeat the folding again. Turn the dough so it's long horizontally once more. Gently flatten. Repeat the folding one more time.

Gently roll or pat the dough out with a rolling pin until it's 1 inch thick. Cut into 3-inch circles. Re-roll any scraps until you have 9-12 biscuits. Arrange in a 10-inch cast iron skillet or close together on a parchment paper-lined baking sheet.

Brush the tops with the butter, buttermilk, honey mix. Bake for 15 minutes or until biscuits are golden brown on top.

¹ Recommended flours: Antimo Caputo 00" Chefs Flour, White Lilly, King Arthur Unbleached