**Buttery Buttermilk Biscuits**

Source: <https://www.foodandwine.com/recipes/buttery-buttermilk-biscuits-november-2007>

For exquisitely flaky biscuits: Use lots of cold butter and chill the dough before baking it.

**Ingredients**

* 2 1/4 cups all-purpose flour
* 2 teaspoons baking powder
* 1/2 teaspoon baking soda
* 1 teaspoon salt
* 1 1/2 sticks unsalted butter—10 tablespoons cut into 1/2-inch cubes and chilled
* 1 cup buttermilk, chilled

**How to Make It**

1. Preheat the oven to 425° and position a rack in the lower third of the oven.
2. In a large shallow bowl, whisk the 2 ¼ cup flour, 2 teaspoons baking powder, ½ teaspoon baking soda and 1 teaspoon salt.
3. Add the 1 ½ sticks chilled butter but into ½ inch cubes and use a pastry blender or 2 knives to cut the butter into the flour mixture until it is the size of peas.
4. Stir in the 1 cup buttermilk just until the dough is moistened.
5. Lightly dust a work surface with flour. Turn the dough out onto the surface and knead 2 or 3 times, just until it comes together. Pat the dough into a 1/2-inch-thick disk.
6. Using a floured 2 1/4-inch round cookie cutter, stamp out biscuit rounds as closely together as possible. Gather the scraps and knead them together 2 or 3 times, then flatten the dough and stamp out more biscuit rounds. Pat the remaining scraps together and gently press them into a biscuit.
7. Transfer the biscuits to a large baking sheet with parchment paper and brush the tops using 2 tablespoons of melted butter. Lightly sprinkle the biscuits with a few grains of flaky salt and chill until firm, about 10 minutes.
8. Bake the biscuits for 20 minutes, or until golden. Let the biscuits cool slightly on the baking sheet before serving.

**Make Ahead**

The unbaked biscuits can be frozen: Freeze biscuits in a single layer and transfer to a resealable plastic bag for up to one month. Bake straight from the freezer, adding a few minutes to the cooking time.