

Flaky Buttermilk Biscuits

Ingredients:

- 4 c. Flour (*If using self-rising flour you can omit the next 3 ingredients*)
- 1 T. baking powder
- 1 t. baking soda
- 1 t. salt
- 1 c. shortening or butter (*softened*)
- 1 1/2 - 2 c. Buttermilk (*you can use regular milk and add 1 T. Vinegar*)
- 1 T. honey (*optional*)
- 1/4 butter, melted (*optional*)

Directions:

Preheat oven to 400.

Grease a baking pan or cast-iron skillet well. (*Slather it on so those biscuits will slide right off.*)

First, whisk together the dry ingredients. (*This can also be done in the stand mixer.*)

Then cut the butter or shortening into the flour mixture or mix it with the mixer until it resembles small grains of rice.

Next, add the buttermilk and honey, and mix just until blended. or if using a stand mixer mix it on low just until it forms a ball. *You don't want to mix it too much or you will have tough biscuits.*

Now comes the fun part or at least that is what my kids say.

Sprinkle a bit of flour on a clean work surface.

Scrape the ball of dough onto the floured surface.** Gently pat into a rectangle and then using a [biscuit cutter](#) or small glass, cut out the biscuits and place them on the greased pan. (*You can also use a pizza cutter to cut them into squares.*)

Brush the tops with melted butter, if desired. *You could also brush with a little milk or cream.*

Bake for 15 - 20 minutes or until browned.

Enjoy with butter, jelly, honey, molasses, or as [Biscuits 'N Gravy](#).

***For flaky biscuits gently pat it into a rectangle and then fold it in thirds on itself and pat out again. Repeat this 2 times and then cut the biscuits out.*

Note: These can be made ahead of time and the unbaked biscuits can be placed on a parchment paper lined pan and frozen. Once frozen you can place them in a plastic bag or container and keep them in the freezer. Pull out as many as you need and bake a few at a time.