



Kentucky Biscuits

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

12

Description

This is a great recipe different than the usual biscuit. Serve piping hot with butter, jam, or honey.

Ingredients

— - 2 cups all-purpose flour - 2 ½ teaspoons baking powder - ½ teaspoon baking soda - 1 dash salt - 1 tablespoon white sugar - ½ cup butter - ¾ cup buttermilk

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). In a bowl
2. mix the flour
3. baking powder
4. baking soda
5. salt
6. and sugar. Cut in 1/2 cup butter until the mixture resembles coarse crumbs. Mix in the buttermilk. Turn out onto a lightly floured surface
7. and knead 2 minutes. Transfer to an ungreased baking sheet
8. roll into a 6x6 inch square
9. and cut into 12 even sections. Do not separate. Bake 15 minutes in the preheated oven
10. until a knife inserted in the center of the square comes out clean. Separate into biscuits
11. and serve hot.