

## Amish Buttermilk Biscuits

Oscar · 28/09/2024

**Prep Time**

25 mins

**Difficult**

Medium

**Servings**

7

**Description**

These big flaky and tender biscuits are a breeze to make with ingredients you most likely have Ideal breakfast biscuits or for any meal of the day

**Ingredients**

- - 2 cups flour
- plus more for dusting - 1 tablespoon baking powder - 1 teaspoon baking soda -  $\frac{1}{2}$  teaspoon salt -  $\frac{1}{2}$  teaspoon white sugar - ? cup cold butter
- cubed - 1 cup buttermilk

**Instructions**

1. Preheat the oven to 450 degrees F (230 degrees C). Line a cookie sheet with parchment paper and spray with nonstick cooking spray. Set aside. Mix flour
2. baking powder
3. baking soda
4. salt
5. and sugar in a large bowl. Cut in cold butter. Add buttermilk and stir until just combined. Do not overmix. Place on a floured surface and pat into a circle about 1-inch thick. Cut biscuits using a 3.5-inch biscuit cutter. Arrange 6 biscuits in a circle
6. 1 in the center
7. edges touching. Bake in the preheated oven until bottoms are browned and tops are starting to brown
8. 11 to 14 minutes.