



All Butter Southern Biscuits

I love biscuits! When I see a recipe for “the best” biscuits I must try them out. I really cannot tell you when I have had a bad biscuit if it came directly from the oven. When I was at Disney, we would make hundreds per day for some of the restaurants. Here is an old recipe I found in a 1940s cookbook, I modernized it a bit.

Preheat oven to 450°F
Prepare baking sheet with parchment paper
Makes 24 3-inch biscuits

Homemade Baking Powder Mix:

You can use baking powder, but this is simple and creates a better biscuit.

Yield: 1/2 cup

1/4 cup Cream of Tartar
2 tbsp baking soda
1 tbsp cornstarch

Sift the ingredients three times. Store in a sealed jar for up to 2 months.

4 cups all-purpose flour
3 Tbsp baking powder mix
1 tsp baking soda
1 tsp salt
1-1/2 cups unsalted butter, cold cut into small pieces
1-1/2 cups buttermilk
2 tbsp unsalted butter, melted

1. In a large bowl, whisk, flour, baking powder mix, soda, and salt.
2. With your hands, pinch the butter into the flour mixture, rubbing between your fingers until it looks crumbly.
3. Add buttermilk, using your hands, blend until all is moistened,
4. Turn dough onto a floured surface, patting into a 1-inch-thick disc, flattening with a rolling pin to about 3/4” thick. Cut biscuits with a 3-inch round cutter. Place on prepared baking sheet. Rerolling scrapes until you use all the dough.
5. Brush top of biscuits with melted butter. Place in preheated oven until lightly brown, about 20-25 minutes.