



Skeena Diversity's International Cooking Online

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PERFECT HOMEMADE BISCUITS by Lorna Taft

Ingredients:

- 3 cups flour
- 3 tbsp sugar
- ½ tsp salt
- 4 tsp baking powder
- 1 tsp white vinegar
- ¾ cup COLD butter
- 1 egg
- 1 cup whole milk

Directions:

1. Preheat oven to 450 degrees
2. The secret to excellent biscuits is COLD BUTTER. Many times the biscuit dough gets worked so much that the butter softens before the biscuits even go in the oven. Try cutting the butter into small pieces and stick back in the fridge pulling out only when ready to incorporate into the dough.
3. Combine the dry ingredients in a large bowl, use a sifter if you have one.
4. Use pastry cutter to cut cold butter into the flour mixture. Don't go too crazy here – you want to see small pea-sized pieces of butter throughout the dough.
5. Mix egg, milk and vinegar in a separate bowl.
6. Add to the flour mixture and combine. The dough will be sticky but don't keep working it. You should be able to see the butter pieces in the dough.
7. Turn the dough out onto a generously floured surface. Sprinkle some flour on to the top of the dough so it won't stick to your fingers and knead 10-15 times. If the dough is super sticky just sprinkle in some additional flour.
8. Pat the dough out to ¾ - 1 inch thickness and cut with a biscuit cutter or a glass.
9. Bake for 10-12 minutes until golden on top.
10. Brush with melted butter.

