

Biscuits

10-12 biscuits

Slather hot out of the oven biscuits with local butter and your own jam for a taste of heaven. These are great for breakfast, lunch, dinner or snacks and loved by everyone. Simple and delicious!

**2 cups unbleached white flour OR
1 cup whole wheat pastry and
1 cup unbleached white flour
1 T. baking powder
1/2 tsp. salt**

**6 T. butter, cold, cut into 6 chunks
3/4 c. buttermilk, possibly a bit
more (if you don't have butter-
milk, mix regular milk with 2
tsp. cider/white vinegar**

You can prepare these biscuits quick and easy in a food processor or take a bit longer and do them by hand with a pastry blender. Pastry blenders come in two distinct types, the rigid bladed ones and the thin wire-bladed ones. I am partial to the rigid bladed pastry blender, but have seen some awesome biscuits and pie crusts made with the other type.

Put the flour, baking powder and salt in the bowl of your food processor fitted with the steel blade or in a medium sized mixing bowl. Mix briefly. Add the cold butter to the dry mix. If using the processor, pulse until the mixture has large, crumbly chunks, pea sized or smaller. Then dump the contents of the processor into a medium sized mixing bowl. If using a pastry blender, work the blender back and forth in a rocking motion, then hold the tool sideways and fold the contents back onto itself, encouraging the large chunks of butter to end up on the top of the mixture. Continue until the mixture has crumbly chunks, pea-sized or smaller. Add the buttermilk and stir briefly with a rubber spatula or wooden spoon.

Spread a small amount of flour (less than a tablespoon) on your work surface. Mix the biscuit dough in the bowl with your hands just until it gathers together. Add a tiny bit more buttermilk if needed. Dump the contents onto the floured surface and knead just until the mixture barely holds together. Pat out the dough 3/4" thick. Use a biscuit cutter (or substitute a small tin can or even a glass if necessary) and cut circles out of the dough as close together as possible. Place them on a dry baking sheet 1" apart. Gather the scraps together, pat out again, and cut the last of the biscuits. With your fingers, dab a tiny bit of milk or buttermilk on the top of each biscuit.

Bake at 425° until golden brown on top, about 8-12 minutes. For super flaky biscuits, chill the biscuits for 15 minutes to an hour before baking them. Serve immediately with butter, jam, and honey. Pass the wet napkins; this is a goeey treat!