

THIRTY MINUTE BUTTERMILK BISCUITS

F EASY

Last Modified: 02/10/2016

PREP: 15 Min
COOK: 15 Min
OVEN: 425

BREADS

MAKES 12 BISCUITS

QUA	MEASURE	INGREDIENT	PROCESS
4	Cups	Self Rising Flour	
PLUS			
		Self Rising Flour (For Dusting)	
1	Stick	Unsalted Butter	C O L D
PLUS			
3	Tbsp	Unsalted Butter	Melted
2 1/2	Cups	Buttermilk	C O L D
1	Tbsp	Vegetable Oil	

PREPARATION

FACTOID	These are those fantastic Biscuits you had over at your Great Grandma's on those Southern early cool workday mornings. This recipe is well over 125 years old. Ruby's (John's wife) Mom Opal kindly bestowed upon me her Great Grandmother Pearl's original recipe from their beautiful farm in Southern Virginia). Drizzled heavily with freshly churned Butter and Raw Honey - THEY ARE ABSOLUTELY TO DIE FOR!
HINTS	The Biscuits are EXTREMELY quick and easy to make. Quick enough to have every day. They don't even need to be rolled out. You need to mix the batch as quickly as possible because the longer you spend mixing, the tougher your Biscuits will become.
TOOLS	1) Large Cast Iron Skillet. 2) Pastry Blender. 3) Large Mixing Bowl. 4) Mixing Spoon. 5) Biscuit Cutter
PREP	1) Place the Butter, Buttermilk, mixing bowl, spoon, biscuit and pastry cutters in the freezer. Allow them to chill for 15 minutes while gathering up the other ingredients. 2) Place the empty cast iron skillet on a center rack and preheat the oven to 425 degrees.
1	In a small glass mixing bowl, melt the 3 tablespoons Butter in the microwave until it just stops bubbling, about 30 seconds on high. Set aside.
CAUTION	From this point on, you need to work quickly. DON'T let ANYTHING get warm before the Biscuits are finished, cut and ready to put in the oven.
2	In a large mixing bowl, add in the Flour. Cut the Stick of Butter into the Flour using either a pastry blender or your fingers. The goal is to create pea sized balls of Flour coated
3	In batches, add in the Buttermilk while stirring with the spoon until the Dough is cohesive yet still moist. Turn the sticky Dough out onto a lightly Floured surface and very lightly press it into a large, flat 1 inch thick round disk.
4	Using the biscuit cutter, cut out the Biscuits with as little waste as possible. Use the extra scrap Dough to later cook up a big fat piece of shortcake for dessert....perhaps a little Strawberry Shortcake!
5	Carefully remove the hot skillet from the oven and add in the Vegetable Oil (lightly coat the bottom and sides evenly by spreading it around with a folded paper towel). Place the cut Biscuit Rounds into the hot skillet, snuggled right up against each other. Start with one Biscuit in the center of the skillet and work outwards. Brush the Biscuit tops with Melted Butter. Bake until golden brown on top, about 15 minutes.

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OPTION	Adding the Oil in the skillet creates a light brown crusty bottom on each Biscuit. If you want Biscuits with a slightly more tender bottom, skip the Oil.
6	Remove from the oven and immediately brush the tops again with any remaining Melted Butter. Serve while hot, with Butter and Honey on the side
7	These Biscuits are GREAT drizzled heavily with creamy Sausage Gravy. A true taste of a traditional Southern Breakfast! Ruby's Mom wouldn't give up her Family Sausage Gravy Recipe. Ruby said she would get it for me when she returned home to Michigan, but alas.....People get divorced & I never saw her again - She moved back home to Virginia & married a Doctor (ATTAGIRL Ruby).