



Jade's Homemade Biscuit Recipe

Ingredients:

- 2 Cups Self-Rising Flour (500 mL)
- 1 Cup Cold Whole Milk (250 mL) or 2/3 cups of Buttermilk (the dough will generally be stickier and wetter if using buttermilk)
- 1 teaspoon baking powder
- 1/3 teaspoon salt
- 1 Tablespoon sugar
- 1/2 Cup butter (1/2 stick): must be kept cold in the fridge then diced into 3/4" cubes and then kept cold & solid (Very important as cold butter generates steam while baking, hence fluffy biscuits!)

Directions:

- Preheat oven to 425 degrees. Place baking rack in the middle of the oven if possible.
- In large mixing bowl, combine flour, baking powder, salt, and sugar.
- With a pastry cutter or two butter knives (criss-cross), cut in butter until flour resembles coarse crumbs and butter pieces are the size of small beans.
- Make a well in the middle of the flour mixture, pour in cold milk. Blend the mixture with a spatula until all ingredients are mixed. Do NOT overmix. Flour should be slightly wet and sticky.
- Turn dough out onto lightly floured surface and knead for about 30 seconds, no more, otherwise the biscuits will be too tough.
- Flatten or roll out to desired thickness (between 1" and 1.5") using biscuit cutter or regular drinking glass, cut out rounds of dough. I use 2.5" diameter round cookie cutter.
- Place on baking sheet that's either lined with parchment paper, a silicone mat or lightly sprayed with cooking spray. Biscuits should be placed shoulder-to-shoulder close to each other to prevent moisture loss during baking. If you prefer a crisper biscuit. Separate by 1/2-1" between biscuits.
- Make slight indentation with your thumb in center of each biscuit, then brush with milk.
- Bake for 10-15 minutes, or until lightly browned. Don't overbake as the bottom will burn and dry out.