Buttermilk Biscuits

Quick · Make it with your kids · Makes 8–10 biscuits

Ken's note: TBD

Tall, flaky, layered biscuits, all butter. Keep everything cold, handle the dough as little as possible, and fold it a few times for the layers. Serve warm with butter and jam, or split under sausage gravy.

Ingredients

- 2 cups all-purpose flour, plus more for the counter
- 1 Tbsp baking powder
- ½ tsp baking soda
- 1 tsp salt
- 6 Tbsp cold unsalted butter, cubed
- ¾–1 cup cold buttermilk (start with ¾ cup)
- Melted butter, for brushing

Sausage gravy

- 1 lb pork breakfast sausage
- ½ cup all-purpose flour
- 4 cups milk (2% or whole)
- ¼ tsp black pepper, plus more to taste
- A pinch of red pepper flakes
- Salt

Method

1. No buttermilk? Put 1 Tbsp white vinegar or lemon juice in a measuring cup, fill to 1 cup with milk, and let it sit 5 minutes.
2. Heat the oven to 450°F and line a baking sheet with parchment. Whisk the flour, baking powder, baking soda, and salt together in a large bowl. Cut in the butter with a pastry blender, a fork, or your fingertips until the mixture looks like coarse crumbs with some pea-size pieces left.
3. Stir in ¾ cup buttermilk just until combined, adding a spoonful more only if there are dry spots. The dough should be shaggy and slightly sticky; do not overmix.
4. Turn it onto a floured counter and pat into a rectangle about ¾ inch thick. Fold it over on itself in thirds, pat it out to ¾ inch again, and repeat the fold two more times (three folds in all). Cut straight down with a floured 2½-inch round cutter, without twisting, and re-pat the scraps once. Set the biscuits touching each other on the sheet, which helps them rise.
5. Bake 12–15 minutes, until tall and golden. Brush the tops with melted butter and serve warm.
6. Brown the sausage in a large skillet over medium-high heat, breaking it up. Don't drain it. Sprinkle on the flour and stir for 1–2 minutes. Gradually whisk in the milk and simmer about 5 minutes, until thickened, a few minutes longer for a thicker gravy. Add the pepper and pepper flakes, and taste for salt at the end (the sausage is already salty). Spoon over split biscuits.