

Homemade Biscuits

Ingredients:

2 cups all-purpose flour and some for dusting

1 cup of milk or buttermilk (they taste better with buttermilk)

1tsp. salt

¼ tsp. baking soda

1 tbsp. baking powder

¼ tsp. cream of tarter

6 tbsp. cold butter

Preheat your oven to 450 degrees while you prepare your biscuits.

Combine all dry ingredients and then cut the cold butter into the dry ingredients with a fork or a biscuit cutter. Either works. You want it to look like coarse meal when you are finished.

Add milk or buttermilk and mix until it is combined. Do not over mix.

If they look wet, it's perfect, but if they look a little dry, add a touch more milk.

Add biscuit mix to a floured surface of your choice and pat the dough out until it's about ½ inch thick. Do not roll it as it overworks the dough. Fold it over several times and press out until it's about 1 inch thick.

Cut biscuits with a biscuit cutter or something about 2 inches in diameter. Place on a baking sheet with the biscuits barely touching and bake about 15 minutes or until lightly browned on the top.