

Simple, Flaky Biscuits

Ingredients:

2 ¼ cups all-purpose flour
¾ tsp salt
1 tsp sugar
4 tsp baking powder
1/3 cup butter (very cold)
1 cup milk (very cold)

Instructions:

1. Preheat oven to 450°
2. Whisk together flour, salt, sugar and baking powder in food processor.
3. Cut butter into small pieces and add to food processor. Pulse half a dozen times and check for the size of the butter pieces. Repeat if necessary until the butter is in pieces roughly the size of peas.
4. Put flour mixture in a mixing bowl and add the cold milk. Toss together gently until barely combined.
5. As soon as the dough holds together, turn it out on a lightly floured counter. Gently "knead" the dough a few strokes until it is a mostly cohesive ball.
6. Roll the dough into a rectangle ½ - ¾ inch thick, depending on how tall you like your biscuits. Cut into 2 inch circles. Place on a cookie sheet sprayed with cooking spray.
7. Bake at 450° for 8 – 10 minutes. Butter and eat while still warm.