

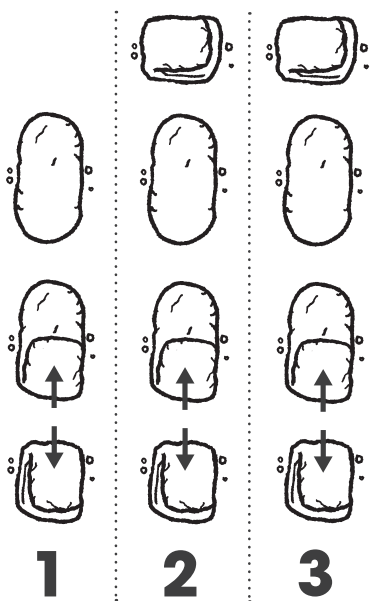


Buttermilk Sunday Brunch-scuits

Ingredients

- 2 cups bread flour
- 1 tablespoon baking powder
- ¼ teaspoon baking soda
- 2 tablespoons sour cream
- 1½ teaspoons salt
- ¾ cup unsalted butter, frozen
- ½ to ¾ cup buttermilk
- 1 tablespoons butter, melted

Roll & Fold



You live in the South, friend. If you're not making a Sunday Biscuit Brunch at least once a month, you're not living here right. This recipe is fun and surprisingly quick, taking about one spiked coffee or mimosa to make, start to finish. **Makes 6 biscuits to fight over.**

Do this the night before:

Pop two sticks of unsalted butter in the freezer!

Sunday morning:

Preheat the oven to 450° F. Combine the flour, baking powder, baking soda, sour cream, and salt in a large bowl.

Break out that frozen butter and, using a cheese grater with big holes, start shredding it into the flour. I hate this step. Stop every once in a while and cut the shredded butter into the flour. You want to get the flour coating the butter clumps so it looks like a bowl full of dirt clods. Now add the buttermilk a little at a time and stir it just enough to make it look like a bowl full of *wet* dirt clods (it shouldn't look smooth like bread dough so don't over mix it).

Dump your bowl out on a floured surface. You're going to be mad, like I should have told you to mix it more. You'll have loose flour from the bottom of the bowl and it might seem too dry. That's ok! Remember the frozen butter in there? That'll fix it. Smush it together with your hands a little. If it still seems too dry to stay together, make a dent in it and pour in the tiniest amount of buttermilk and smush it together a little more. Being somewhat dry is what makes them flaky.

Use a rolling pin to roll it all out to about ½-inch thickness (see illustration) and fold it onto itself then roll it out again. Repeat this three times (trust me), then roll it out to 1-inch thick. Using a 3-inch biscuit cutter, cut the pieces out (don't twist, just lift) and poke it out onto a sheet pan. Push the biscuits together so you really pack 'em in on one side. This helps them get TALL.

Cook 'em on the top rack of the oven for 20 min. or until light brown, remove 'em, brush that melted butter on each top and pop 'em back in for 5 minutes or until they're golden brown.