

## OLD-FASHIONED BUTTERMILK BISCUITS

2 cups all purpose flour  
2 t. granulated sugar  
2 t. baking powder  
½ t. baking soda  
½ t. salt  
1 stick, chilled, salted butter; cut into small pieces  
1 c. buttermilk + additional for brushing



Preheat oven to 425 degrees. Line baking sheet with parchment paper.

In a food processor, combine all dry ingredients by pulsing 12-15 times.

Remove food processor lid and add small pieces of butter. Pulse 20 times until mixture resembles coarse meal.

With food processor running, pour buttermilk into dry ingredients until mixture starts to come together. It will be quite wet.

Remove with spatula to a well-floured surface. Sprinkle dough with flour. Using floured hands, combine dough together into a ball and then flatten (or roll with floured rolling pin) into a circle of about ½” in thickness.

Cut into circles with biscuit cutters. Place about 1” apart on a parchment lined baking sheet. Brush tops of biscuits with buttermilk.

Bake until golden and risen, about 15 minutes. Remove to a wire rack to cool. Serve warm with butter and honey.