Buttermilk Biscuits

* 2 cups all-purpose flour

**Variations**

**Cheddar biscuits** – add ½ cup shredded cheddar

**Herb Biscuits** – add 1 tsp Italian Seasoning or herbs of your choice

**Jalapeno Biscuits** – add no more than 1/4cup chopped up jalapenos (no juice)

* 2 teaspoons baking powder
* ½ teaspoon salt
* 1/4 teaspoon baking soda
* 7 tablespoons COLD butter, cut into thin slices
* 3/4 cup cold buttermilk
* 2 tablespoons buttermilk for brushing
1. Preheat oven to 425 degrees F
2. Line a baking sheet with parchment paper.
3. Whisk flour, baking powder, salt, and baking soda together in a large bowl.
4. Cut butter into flour mixture with a pastry blender until the mixture resembles coarse crumbs. It should be LUMPY
5. Make a well in the center of butter and flour mixture. Pour in 3/4 cup buttermilk; stir until just combined.
6. Turn dough onto a floured work surface, pat together into a rectangle.
7. Fold the rectangle in thirds. Turn dough a half turn, gather any crumbs, and flatten back into a rectangle. Repeat twice more, folding and pressing dough a total of three times.
8. Roll dough on a floured surface to about 1/2 inch thick.
9. Cut out 12 biscuits using a 2 1/2-inch round biscuit cutter or a glass works too
10. Transfer biscuits to the prepared baking sheet. Press an indent into the top of each biscuit with your thumb.
11. Brush the tops of biscuits with 2 tablespoons buttermilk.
12. Bake in the preheated oven until browned, about 10-15 minutes.