

# Made-from-Scratch Buttermilk Biscuits

BY CHEF JONATHAN SEARLE

**PREP TIME:**  
10 minutes

**COOK TIME:**  
16 minutes

**YIELD:**  
15 small biscuits

## INGREDIENTS

- 2 cups self-rising flour
- ½ tsp kosher salt
- 1 tbsp light brown sugar
- 1 cup buttermilk
- ¼ heavy cream
- 6 tbsp butter
- 2 tbsp Crisco

## INSTRUCTIONS

1. Pre-heat oven to 350F. Grate butter on the coarse side of the grater and put butter in the freezer along with the Crisco.
2. Mix all dry ingredients together in a bowl. Mix cream and buttermilk in a separate bowl. Once butter is very cold combine with the dry ingredients with hands until a coarse meal is made. Add the cold dairy to the mixture and fold until just combined.
3. Roll out dough on a floured clean surface and cut biscuits with a ring mold cutter. Layout on sheet trays 2 inches apart.
4. Bake for 8 minutes and rotate set timer for 8 more minutes.
5. Once out of the oven brush with melted butter.

