

Buttermilk Biscuit Demo

With Chef Chris Scott, Butterfunk Biscuit Company

- 4 cups Flour
- 6 Tablespoons Baking Powder
- 1 Teaspoons Salt
- 3/4 cup Honey
- 2 sticks of Butter
- 1.5 cups Buttermilk

Combine all of the dry ingredients in a bowl, set aside.

Blend together the honey and the buttermilk and set in the refrigerator until ready for use.

Shred butter and set in freezer until ready for use.

When ready to prepare, take the dry ingredients and place in the kitchen aid mixer. Add the butter and slowly toss together to coat the butter with the flour. *(When the butter is ice cold, this is what gives the tender yet flaky texture. The cold butter stays suspended in the flour and creates "layers" when baking)*

Add the cold buttermilk/Honey mixture. *(I like to use buttermilk for its acidity, as well as its fat content. It also works hand in hand with the leaveners, baking powder, to help dough rise.)*

Roll out dough onto floured surface to desired thickness, and bake at 325 degrees for 25 minutes in a CONVECTION oven.