



fluffy buttermilk biscuits

NIBBLEDISH CONTRIBUTOR

Ingredients

1 1/4 cup cake flour
3/4 cup plain flour
1 1/2 tsp baking powder
1/2 tsp baking soda
1/4 cup cold butter, diced
3/4 cup buttermilk

Instructions

The sun all snuggled up in the blankets of fluffy cotton candy clouds, the occasional breeze tickling the white drapes hanging by the window, the giggles of young children chasing their own shadows in the playground;— such a day can only be made complete with the simplicity of something warm and buttery, nothing too fancy nor rich, yet enough to envelope you in a tight comforting embrace, for that lazy brunch you yearn for.

1. Preheat oven to 250C.
2. Whisk flours, baking powder, and baking soda until well-blended.
3. Rub in butter with your fingers, until the mixture resembles coarse crumbs.
4. Pour in buttermilk, and stir lightly until the dough comes together.
5. Pat dough out onto a floured surface; 3/4 to 1 inch thick. Cut out circles as desired, and place the biscuits onto a baking sheet so that the sides are touching.
6. Bake at 250C for 8-10mins.