

# Biscuits



SERVES 8-10

## INGREDIENTS:

- 3 cups flour (1.5 cups 1109, 1.5 cups Cara)
- 1/4 cup sugar
- 2 Tablespoons baking powder
- 1 teaspoon salt
- 3/4 cup unsalted butter, cold and cubed
- 1 cup buttermilk\*

## DIRECTIONS:

1. Preheat oven to 425°F.
2. Mix flour, sugar, baking powder, and salt together in large bowl. Whisk until combined.
3. Add the cubed butter and cut into the dry ingredients with a pastry cutter or two butter knives. Mix until coarse crumbs form.
4. Pour buttermilk on top. Stir everything together until just about combined– **do not over-work the dough**. The dough will look like shreds and be very crumbly.
5. Turn the dough out onto a work surface and gently mold it together in a ball using your hands. Gently flatten until it is evenly 3/4 inch thick. Cut the dough into 8-10 wedges using a knife or dough scraper. Place wedges on ungreased baking sheet.
6. Bake for 15 minutes or until biscuits are golden brown on top. Remove from the oven and allow to cool for 10 minutes.

\*If you don't have buttermilk on hand, you can use soured milk. Add 2 teaspoons of white vinegar or lemon juice to a liquid measuring cup, then add whole milk until it reaches 1 cup. Give it a stir, let it sit for a couple of minutes, then use it in the recipe.

## STRAWBERRY SHORTCAKE

### INGREDIENTS:

- 6-7 cups quartered strawberries
- 1/4 cup + 2 Tablespoons sugar, divided
- 1 teaspoon vanilla extract
- 1 cup heavy cream

### DIRECTIONS:

1. Stir strawberries and 1/4 cup sugar together in large bowl. Cover and refrigerate until ready to use.
2. Using a hand mixer, beat the heavy cream, 2 Tablespoons sugar, and vanilla on medium-high speed until soft-medium peaks form, about 3 minutes.
3. Split the biscuits in half and layer with strawberries and whipped cream. Serve immediately.