

Teri's Tea Biscuits

3 cups All Purpose Flour

2 Tbsps. Baking Powder

1 ½ tsps. Salt

1 Tbsp. Sugar *

½ cup ice cold butter, grated

1 ½ - 2 cups cold Buttermilk **

Mix dry ingredients together in a medium size bowl. Add in grated butter and work lightly with your hands (I will demonstrate this technique during the demonstration). Pour in cold buttermilk, starting with 1 ½ cups if mixture is too dry add more as needed.

Knead dough in the bowl just until it comes together, put out onto the counter and knead about 6 times until forms a ball, cover with the bowl and let rest for 15 minutes.

Roll out dough until desired thickness, cut into whatever shape you like your biscuits.

Bake in preheated 375 oven for 18 to 20 minutes depending on the size you make your biscuits

Makes 8 large or 12 smaller biscuits

*Not Mandatory, if I am making savoury biscuits I don't add the sugar

**If you don't want to purchase buttermilk, you can mix 1 Tbsp. Lemon Juice or white vinegar in to your 1 cup of milk and let sit for about 5 minutes to create your own