

Greenwillow's Ultimate Buttermilk Biscuits

Sift together

2 cups GWG Pastry flour
1 tsp. baking powder
2 tsp. baking soda
2 tsp Kosher salt
2 TBS Brown sugar (if using honey or maple syrup remove matching amount of buttermilk liquid)

Add

1 cup butter
1 cup cultured buttermilk

Sift dry ingredients together. Grate butter into flour mixture, break up clumps into crumbs with fingers. Make a hole in the center of the flour and pour in the buttermilk stirring just enough to mix. Immediately spoon 12 portions on to an un-greased cookie sheet and cook at 400 F for 15-20 minutes or when golden brown. These wetter dough biscuits will settle considerably, so give them room to grow!

