

Buttermilk Biscuits

(from a recipe used at Sauder Village)

2 cups flour

$\frac{3}{4}$ teaspoon salt

4 Tablespoons butter

4 $\frac{1}{2}$ teaspoons baking powder

$\frac{2}{3}$ cup buttermilk, plus a little extra

Mix dry ingredients together and cut in butter like mixing pie dough. Gradually stir in the $\frac{2}{3}$ cup of buttermilk. Do not over mix. If the dough pulls together into a soft dough, you have enough liquid. If not, add just a little buttermilk (no more than 1-2 teaspoons) and mix gently just to form a soft dough. Turn out onto a floured board and knead gently 6-10 times. Roll out $\frac{1}{2}$ inch thick and cut into biscuits. Bake at 425 degrees until light golden brown (about 15 minutes, depending on size).