

Homemade Biscuits Recipe

- 4 cups bread flour
- 2 Tbsp baking powder
- 1 tsp salt
- 1 cup butter
- 1¾ to 2 cup milk

Add all the dry ingredient together in a bowl or food processor and mix together. Add the butter and use the metal blade on the food processor until the mixture is crumbly or mix by hand, with a fork or with a pastry cutter until the butter is fully incorporated in little pieces.

Next add just enough milk to bring the mixture together. Stir by hand or pulse in the food processor. Once it forms a ball it's done, don't over mix.

Flour your hands, rolling pin and counter and drop the dough on the counter, with your hands bring it together to form a ball and knead once or twice if you need to bring the dough together more.

Roll from the center out until the dough is your desired thickness. Generally about ½ inch thick is good. And use a small, 2 inch cookie cutter to cut out the biscuits. Give the cookie cutter a gentle twist against the counter to help it cut through the dough.

Place the biscuits on a parchment paper lined cookie sheet to flash freeze or a greased cookie sheet to bake.

Gather extra dough and re-roll it to the same thickness as before then cut more biscuits. Repeat until you use all the dough.

Bake at 450 for 8–12 minutes until golden brown and flaky.

How To Freeze

Freeze on a parchment paper lined cookie sheet for an hour or two, just until the biscuits are solid then place in a freezer quality plastic bag. Label, date and add to your freezer inventory sheet. Use within 6 months.