

Baking Powder Biscuits

Conversion
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

6 biscuits

Original Yield x Conversion Factor = Desired Yield

all-purpose flour

1 ½ c.

salt

½ t.

baking powder

2 t.

granulated sugar

½ T.

Butter, salted (cold)

3 oz.

buttermilk

4 fl. oz. or ½ cup

1. Preheat oven to 425 °F.
2. Sift flour, baking powder, sugar and salt into a medium sized bowl.
3. Cut the butter (cold) into flour mixture. Use a pastry blender or your hands until mixture resembles coarse crumbs.
4. Add buttermilk and stir until just combined.
5. Place mixture on lightly floured surface. Dust hands with flour and knead dough gently until it comes together, being careful not to overwork the dough.
6. Gently roll the dough into a circle or rectangle to a 1 inch thickness.
7. Cut out 6 biscuits using a round (2 ½ - 3 inch) cutter.
8. Place biscuits on a parchment lined half-sheet tray.
9. Bake 10-12 minutes at 425 °F until golden brown.