

Stock Biscuit Baking Instructions

1 quart dry mix + 1 pint buttermilk = 12 full-sized biscuits or 18 minis

Equipment:

Rubber spatula, large spoon for mixing

Baking sheet, buttered

2 quart or larger mixing bowl

Cookie cutter or knife to cut biscuits to shape

Additional ingredients:

Maldon sea salt

Melted butter (approximately half a stick per quart of dry mix)

- 1. Preheat oven to 425° degrees.* Place the dry mix in a large mixing bowl and make a slight well. Slowly pour in the buttermilk.**
- 2. Using a rubber spatula, gently fold together the ingredients by scraping from the sides of the bowl towards the middle, making sure not to leave any pockets of buttermilk. Dough should start to form sticky clumps. Agitate as little as possible.**
- 3. Push the dough clumps together on each other until the dough begins to hold together as one large mass. Remove dough from the mixing bowl and place on a clean, lightly-floured work surface.**
- 4. Fold the dough over on itself three times, then roll it up into a pinwheel three times, flattening lightly between folds and rolls. Sprinkle flour on the work surface if dough is too sticky.**
- 5. Flatten the dough by hand to a thickness of approximately 1.5 inches. Cut out biscuits with a biscuit punch or cutter. You can use a cookie cutter for round biscuits or you can cut the dough into squares using a knife or clean straight edge.**
- 6. On a buttered baking sheet, arrange the biscuits close enough so that they are just barely touching each other and place on middle rack of your preheated oven.**
- 7. Bake biscuits for 20 minutes then rotate the biscuit tray 180 degrees. Continue baking for another 10-15 minutes or until the edges (and perhaps tops) of the biscuits begin to brown.**
- 8. At this point remove biscuits from the oven, drizzle with melted butter, sprinkle with sea salt (optional) and return to the oven to finish baking for roughly 5-10 minutes.**
- 9. Remove from oven once the biscuits have uniformly browned to your liking. Let cool on the counter for 3-5 minutes before eating or slicing.**

***experiment with convection setting if your oven is so equipped; your bake times may vary but texture will likely improve.**