



FROM EPISODE 409: FRIED CHICKEN AND BISCUITS

Cat Head Biscuits

MAKES 6

If you don't have buttermilk on hand, make clabbered milk by whisking 1 tablespoon lemon juice into $1\frac{1}{4}$ cups milk and letting it stand at room temperature until slightly thickened, about 10 minutes. The recipe will also work with 3 cups White Lily flour in place of both the all-purpose and cake flours.

- $1\frac{1}{2}$ cups all-purpose flour**
- $1\frac{1}{2}$ cups cake flour**
- 1 tablespoon baking powder**
- $\frac{1}{2}$ teaspoon baking soda**
- 1 teaspoon salt**
- 8 tablespoons (1 stick) unsalted butter, cut into $\frac{1}{2}$ -inch pieces and softened**
- 4 tablespoons vegetable shortening, cut into $\frac{1}{2}$ -inch pieces**
- $1\frac{1}{4}$ cups buttermilk (see note)**

1. MIX DOUGH: Adjust oven rack to upper-middle position and heat oven to 425 degrees. Grease 9-inch cake pan. Combine flours, baking powder, baking soda, and salt in large bowl. Rub butter and shortening into flour mixture until mixture resembles coarse meal. Stir in buttermilk until combined.

2. PORTION BISCUITS: Use greased $\frac{1}{2}$ -cup measure or large spring-loaded ice cream scoop to transfer 6 heaping portions of dough into prepared pan, placing 5 around pan's perimeter and 1 in center.

3. BAKE BISCUITS: Bake until puffed and golden brown, 20 to 25 minutes. Cool in pan for 10 minutes, then transfer to wire rack. Serve. (Biscuits can be stored in airtight container at room temperature for 2 days.)



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