



PAT-IN-THE-PAN

BUTTERMILK BISCUITS

Makes 9 biscuits

If you have leftover buttermilk, it can be frozen in ice cube trays, transferred to zipper-lock freezer bags, and frozen for up to a month. Upon thawing, the whey and the milk solids will separate; simply whisk the buttermilk back together before using it.

We developed this recipe using Softasilk cake flour. This recipe can easily be doubled to yield 15 biscuits: Use a 13 by 9-inch baking pan and extend the baking time by about 15 minutes.

We developed this recipe using a metal baking pan.

12 tablespoons unsalted butter, divided

4 cups (16 ounces) cake flour, plus extra for sprinkling

2 teaspoons baking powder

½ teaspoon baking soda

2 teaspoons table salt

2 cups buttermilk, chilled

1. Adjust oven rack to middle position and heat oven to 450 degrees. Grease 8-inch square baking pan with 1 tablespoon butter. Cut 10 tablespoons butter into ½-inch pieces and freeze until chilled, about 15 minutes. Let remaining 1 tablespoon butter sit at room temperature to soften.

2. Whisk flour, baking powder, baking soda, and salt together in bowl. Add chilled butter to flour mixture and smash butter between your fingertips into pea-size pieces. Gently stir in buttermilk until no dry pockets of flour remain. Using rubber spatula, transfer dough to prepared pan.

3. Lightly sprinkle extra flour evenly over dough to prevent sticking. Using your floured hands, pat dough into even layer and into corners of pan. Using bench scraper sprayed with vegetable oil spray, cut dough into 9 equal squares (2 cuts by 2 cuts), but do not separate. Bake until golden brown on top, about 30 minutes.

4. Let biscuits cool in pan for 5 minutes. Using thin metal spatula, slide biscuits onto wire rack. Brush tops with softened butter. Let cool for 10 minutes. Pull biscuits apart at cuts and serve warm.

Pat and Portion



Pat Dough into Greased Pan

No kneading or rolling required—simply stir together the dough, transfer it to the pan, and pat it in to fill.



Make Two Cuts in Each Direction

A greased bench scraper makes easy work of cutting nine biscuits in the pan—no rolling pin or cutter required.

Buttermilk or Bust

For many of our recipes that call for buttermilk, we offer a substitution: clabbered (or acidulated) milk. Curious if that would work here, we tested clabbered whole, low-fat, skim, and soy milks in these biscuits—and none of them worked. Either the dough was too wet to pat into the pan and cut or the flavor of the biscuits wasn't up to snuff. Buy buttermilk—these biscuits are worth it (if you have any left over, you can freeze it).