

Homemade Biscuits

Ingredients

4 cups self-rising flour preferably White Lily,
plus more for dusting
1 butter (8 tablespoons) butter cut in small
cubes and at room temperature
1/2 cup cream cheese, room temperature
1 1/2 cups buttermilk
2 tablespoons melted butter



Directions

1. Preheat the oven to 500 degrees with rack in the middle position.
2. Place 4 cups flour in a large, wide bowl.
3. Sprinkle the butter cubes and the cream cheese on top of the flour and use your fingers to “cut” it in until the mixture resembles cottage cheese (chunky with some loose flour).
4. Make a well in the center and pour the buttermilk in the well.
5. Use your hands or a rubber spatula to mix the buttermilk into the flour. Don’t over-mix. The secret to tender biscuits is messing with the dough as little as possible. A wet and messy dough will form.
6. Spread a good bit of flour out on a work surface. (I like to use a piece of parchment paper for my work surface.)
7. Dump the dough onto the floured work surface. Flour a rolling pin and sprinkle flour on top of the dough.
8. Roll the dough to 1/2-inch thickness. Do not knead the dough.
9. Flour a 2-inch round biscuit cutter. Press the cutter straight down into the dough and straight back up. (No turning.) Repeat, cutting as many biscuits as you can.
10. Roll out dough scraps one time to cut more biscuits. As long as the dough stays wet inside, you can use as much flour on the outside as you need. As I transfer the biscuits to a baking pan, I try to dust off any excess flour.
11. Place biscuits on a baking pan with sides or a cast iron skillet. The sides of the biscuits should be touching. The recipe recommends lining the sides of the pan with parchment paper, but I did not.
12. Brush the tops with melted butter. Place in oven and immediately reduce oven temp to 450 degrees. Bake 16 to 18 minutes, rotating the pan once.

