

Texas Biscuits

2 cups flour

1 tablespoon baking powder

1 teaspoon sugar (can add more to taste)

$\frac{1}{2}$ teaspoon salt

1 stick butter, cold (8 tablespoons)

$\frac{3}{4}$ cup buttermilk, cream or half & half

- Preheat oven to 450 degrees
- Mix all dry ingredients together
- Cut stick of butter into pieces, and work into the flour mixture with hands or a pastry blender until resembles pea-sized crumbs
- Add liquid, mixing until a bit loose and sticky
- Pour dough out on a floured surface, and knead for a minute. Dough should be smooth and no longer wet. You can sprinkle more flour on the surface if you find it's sticking. Take dough into a ball, and hit it with a rolling pin, turning it and folding it in half ever few whacks. Do this for a couple of minutes. Roll out dough until it's $\frac{1}{4}$ of an inch thick, and then fold it in half. Using a round cutter (can use a glass or a cup if don't have a biscuit cutter) cut out your biscuits from folded dough.
- Place on a greased baking sheet close together (so they rise up not out), and bake for 15 minutes or until the tops are golden brown.
- Makes 10-12 biscuits.

Sara Cross

Junior

Grains

Wood County