

# SOUTHERN STYLE BUTTERMILK BISCUITS



Making biscuits in the food processor is quick and easy!

**Bakers Buzzin'**  
CHILDREN. LOVE. COOKING.



## Ingredients

- 2 1/4 cups all-purpose flour
- 1 Tbsp baking powder
- 1/4 tsp baking soda
- 3/4 tsp salt
- 6 Tbsp butter
- 1 cup buttermilk

## Instructions



- Preheat oven to 450°F.
- Add the flour, baking powder, baking soda, and salt into the bowl of a food processor that has the blade already in place (ask an adult for help). Put the lid on.
- Push the pulse button on the food processor a few times to mix the dry ingredients and incorporate a little air into the mixture.
- Cut the butter into chunks (about 8 - 10 pieces) and add them to the food processor and replace the top.
- Push the pulse button on the food processor 8 - 10 times for about 5 seconds each until the mixture looks like it has small pea sized pieces of butter in it.
- Add the buttermilk to the food processor and replace the top.
- Push the on or pulse button and process for 30 - 45 seconds just until the mixture is combined. Do not overmix. The dough will be sticky.
- Turn the dough onto a well floured board. Fold the dough and press down gently 5 times. Then press down into a disk about 1 inch thick.
- Cut into biscuits with a round cutter or a cup. Dip the cutter in flour to prevent sticking.
- Place the biscuits on a baking sheet that has been sprayed with cooking spray and bake for 10 - 12 minutes until golden brown. Enjoy!