

Salt and Serenity

Flaky Buttermilk Biscuits with Whipped Brown Honey Butter

Makes 8 biscuits

A [pastry blender](#) and a [bench scraper](#) (also called a pastry scraper) will come in handy when making these biscuits.

Biscuits:

165 grams (1¼ cups) all-purpose flour

130 grams (1¼ cups) cake and pastry flour

1 tablespoon sugar

1 teaspoon Diamond crystal Kosher salt

2 teaspoons baking powder

½ teaspoon baking soda

125 grams (1 stick or ½ cup) unsalted butter, cut into ½ inch pieces and very well chilled

220 grams (scant 1 cup) buttermilk

For serving:

Whipped Brown Honey Butter (recipe below)

1. Stack 2 sheet pans together. Line the top sheet with parchment paper. Set aside. (Doubling the baking sheets prevents the biscuits from getting too dark on the bottom.)
2. Sift the all-purpose flour, cake and pastry flour, sugar, salt, baking powder and baking soda into a large bowl. Add cold butter pieces to the bowl. Using a [pastry blender](#), or 2 forks, cut the butter into the dry ingredients until the butter is the size of small peas. I do not recommend using your hands, as the heat from your fingers will melt the butter. You want the biscuit dough to have small flecks of butter that are not completely incorporated into the dry ingredients. Butter is about 20% water, so that when the biscuits hit the hot oven, these little bits of butter will release their moisture and create steam, which will help create flaky tall biscuits.
3. Add the buttermilk and, using a rubber spatula, stir together. Just stir until there are no dry patches of flour in the bowl. The dough will look like a shaggy mess. This is correct.
4. Lightly dust your counter with all-purpose flour. Dump the dough onto the floured work surface and gently knead together just to incorporate the remaining dry flour. This should only take about 7 kneads.
5. Using a pastry scraper, bring the dough together into a rectangle, roughly 11x7 inches. Fold one side of the rectangle into the center, then fold the other side into the center. Imagine you are folding a sheet of paper into thirds to fit into an envelope.
6. Turn the dough horizontally. Gently roll it into a 11x7 inch rectangle a second time. Repeat the folding again. Turn the dough horizontally one more time and gently roll dough into a 11x7 inch rectangle a third time. Repeat the folding one last time.
7. Gently pat or roll the dough until the rectangle is about ¾ inch thick. Cut dough into rounds with a 2½ inch biscuit or cookie cutter. Don't twist the biscuit cutter when pressing into the dough, just go straight down. If you twist the cutter, the biscuits will not rise as tall. Re-roll scraps until all the dough is used. You should have about 8-9 biscuits. Arrange biscuits on a parchment paper-lined baking sheet, making sure they are close together, touching each other. Snugly arranging them helps them to rise nice and tall. Place baking sheet in fridge to chill for 15 minutes.

8. While biscuits are chilling, place oven rack in middle position and preheat oven to 425°F. Bake biscuits for 18-20 minutes, until golden brown and biscuits reach an internal temperature of 205°F-210°F using an instant read thermometer.
9. Let biscuits cool on baking sheet for at least 5 minutes. Serve with Whipped Brown Honey Butter. Any leftover biscuits can be wrapped in plastic wrap and then popped into a freezer bag for freezing. Thaw slightly, split biscuits and toast.

Whipped Brown Honey Butter

Makes about $\frac{3}{4}$ cup whipped butter. Any leftover freezes well.

250 grams (2 sticks or 1 cup) unsalted butter, cut into 1-inch chunks

2 Tablespoons honey

$\frac{1}{2}$ teaspoon Diamond crystal Kosher salt

1. Add butter to a medium sized pot (a stainless-steel pot or other pot with a light-coloured bottom will help you see when butter has browned to the right degree) and set over medium heat. Stir butter constantly while melting.
2. Once the butter has melted, it will begin to foam. Continue stirring. Allow it to cook until foaming stops and brown bits form on the bottom of the pan and it smells nutty, about 5 minutes. Remove from heat and pour into a medium sized glass or stainless-steel bowl. Use a rubber spatula to get all those bits of brown butter that are clinging to the bottom of the pot. Set bowl in the freezer for about 20-30 minutes or until butter is no longer liquid.
3. Add honey and salt to chilled brown butter. Using a hand-held electric mixer, whip butter for 1-2 minutes, until butter is smooth.

