

## Buttermilk Biscuits

- 3 c. all-purpose flour
- 1 tsp salt
- 1 Tbs. baking powder
- 1-4 Tbs. sugar
- 4-6 Tbs. butter
- 1 c. buttermilk

Preheat oven to 425. Mix together the dry ingredients. With two knives or a pastry cutter, cut the butter in until the mixture looks like dry breadcrumbs.

Add the milk, all at once, mixing quickly and gently for about 20 seconds until you have a soft dough. Knead the dough gently a few turns and pat or roll to a square about  $\frac{3}{4}$  inch thick. Cut into circles with a round cutter or small glass dipped in flour. Butter a small cast iron skillet or square baking pan and place the biscuits with their sides touching. Top each with a tiny pat of butter. Bake for 15-20 minutes until golden. Serve with your favorite jam, preserves or sorghum syrup and plenty of butter.

*\*recipe by Elizabeth Winslow for CamilleStyles.com*