

Louisville Courier-Journal Biscuits

- 1 $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- 3 teaspoons baking powder
- 6 tablespoons butter
- $\frac{3}{4}$ cup whole milk

Directions:

Heat the oven to 450 degrees Fahrenheit.

Combine flour, salt, and baking powder in a bowl. Cut butter into six chunks and add to bowl. Use a pastry blender or two knives to cut the butter into the flour until the mixture resembles coarse meal. Add milk and stir quickly until the dough comes free from the sides. Turn onto a lightly floured counter top and knead quickly, six or eight times, until the dough becomes smooth enough for rolling. Roll the dough with a floured pin to the desired thickness (the smaller the biscuit cutter, generally the thinner the dough; our 1 $\frac{1}{2}$ inch biscuits were rolled about $\frac{3}{4}$ of an inch thick). Place almost-but-not-quite touching in a baking pan and brush with melted butter or milk, if desired. Bake 12 to 15 minutes or until the tops are lightly brown. Makes six biscuits if cut at 1 $\frac{1}{2}$ inch wide and $\frac{3}{4}$ of an inch thick.

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Minor alterations made by Chef KoHoSo