



SOMETHING STRANGE AND DEADLY

Susan Dennard's Buttermilk Biscuits Recipe

There's nothing quite like a fresh, buttered biscuit to get your mouth watering. All thoughts of corsets and propriety aside, who doesn't want to stuff his or her faces with a warm, golden biscuit in the morning for breakfast? Or right after school/work? Or perhaps right before bed?

There's no right or wrong time to enjoy a biscuit—at least that's what Eleanor Fitt would tell you, and here's her favorite recipe.

Ingredients:

- 2 cups of all-purpose flour
- 1 teaspoon of salt
- ¼ teaspoon of baking soda
- 1 tablespoon of baking powder
- 6 tablespoons of unsalted butter (cold)
- 1 cup of buttermilk

Directions:

1. Preheat your oven to 450° F.
2. Sift the dry ingredients (all-purpose flour, salt, and baking soda) into a medium bowl (or food processor).
3. Cut in the butter with a fork (or your fingers might be easier!) until you have coarse crumbs of dough. You can also do this in a food processor with a few pulses.
4. Add the buttermilk until *just* mixed. If it appears dry, add a bit more buttermilk.
5. Place the dough onto a floured surface and knead 5 to 6 times.
6. Gently pat it out to approximately ½-inch thickness. Fold it several times until it's about 1-inch thick.
7. Cut out the biscuits with a floured glass—or a cookie cutter, if you have one.
8. Place the biscuits on an ungreased cookie sheet. If you like them softer, place them so the edges touch. If you prefer crispier biscuits, place them about 1-inch apart.
9. Bake 8 to 12 minutes until light golden. Do NOT overcook!
10. Serve with butter and jam, and enjoy!