



Buttermilk Biscuits



Ingredients

Flour (2 ½ cups)

Buttermilk (

Butter (1 stick salted)

Brown sugar (2 tbsp)

Baking powder (2 tsp)

Eggs (2 whole eggs)

Nutmeg

How to Prepare

Preheat oven to 400 degrees. In a large bowl, add in flour and mix in baking powder. Add in nutmeg, brown sugar, add in one mixed egg, and chopped butter. Using a pastry cutter, mix ingredients well until it looks like cornmeal. Add in buttermilk and stir until it's sticky dough. Put some flour down and roll out dough. Using your cutter, cut into circles. Place dough on a baking sheet with parchment paper, put some egg wash on top of the biscuits and place in oven for 10-15 minutes until golden brown. Remove from oven, let cool and enjoy!

Bon Appétit!

THE LEANING TOWER OF PISA
ONE LINE DRAWING - BY MICHAEL SLOTWINSKI