

## The Farmers' Museum

### Rolled Buttermilk Biscuits

#### Ingredients:

2 cups flour  
3 teaspoons baking powder  
½ teaspoon baking soda  
¼ teaspoon salt  
3 tablespoons cold butter  
¾-1 cup buttermilk  
1 tablespoon milk

#### Directions:

- Preheat oven to 450 degrees F.
- Combine flour, baking powder, baking soda, and salt into bowl.
- Cut in butter using a fork until the mixture is crumbly.
- Slowly stir in buttermilk until dough is moist.
- Place dough on a lightly floured surface and knead it gently until it can be shaped into a ball.
- Using a rolling pin or your hands, roll the dough to about an inch thick.
- Using a floured glass or round biscuit cutter, cut 2 ½ inch circles in the dough.
- Place the circles of dough into an ungreased cast iron skillet or Dutch oven (do not use the lid).
- Brush the tops of the biscuits with milk and bake 12-15 minutes or until the tops are golden brown.
- Using a potholder or oven mitt, remove the pan from the oven and place it on a trivet, hot plate, or other protected surface.
- Carefully remove the biscuits from the pan to a plate and let cool slightly. While still warm, break the biscuits in half and spread jam, honey, apple butter, or other spread on them. Be sure to arrange your biscuits on the plate to make an attractive presentation.