

## ***Baby Buttermilk Biscuits from Urban Sacred Garden***



In the South, we know everything is better with a little buttermilk and biscuits are no exception. I made these miniature babies as an appetizer style biscuit to use with pimento cheese, apple butter and other spreads. You can use this same recipe for larger biscuits, but the small size allows for extra flaky texture all around. Yield: About 32 Biscuits

### **INGREDIENTS**

2 1/2 Cups Self Rising White Lily Flour  
1/2 Tsp Baking Powder  
1 Tbsp Granulated Sugar  
1 Stick (1/2 Cup) Cold Butter, cut into small pieces  
1/4 Cup Ginger Ale  
1/2 Cup Buttermilk + 1/4 Cup for coating the tops of biscuits

### **DIRECTIONS**

1. Preheat oven to 400 degrees. Line a cookie sheet with parchment paper (or coat with butter or spray with a non-stick oil). In a large mixing bowl thoroughly combine all dry ingredients – Self Rising Flour, Baking Powder and Sugar.
2. Add Butter into dry mix and cut into flour with a pastry cutter (or 2 knives or your fingers) until Butter is thoroughly mixed in and creates small granules.
3. Add Ginger Ale and 1/2 Cup Buttermilk to dry ingredients and mix with a wooden spoon just to combine. Once dough is almost formed finish blending dough together with hands to form a ball – this allows the dough to form more quickly and keeps it from becoming over processed. NOTE: When the wet ingredients meet the dry ingredients for your biscuits you need to be very mindful of over handling your dough.
4. Turn dough out onto lightly floured surface (just a little flour, as you don't want to add too much back into the dough). Knead the dough just a few times to make it consistent. Pat the dough out until it is about a 1/2 inch thick – no need to use a rolling pin as it may overwork the dough. Use a small biscuit cutter of choice (or the round open mouth of a glass) to cut dough. I used a 1 7/8" cutter. Lightly flour cutter to keep it from sticking. Place cut biscuits on the prepared pan. Repeat, kneading dough back into a ball and pressing back into a 1/2 inch sheet between each cutting while handling as little as possible.
5. Once you've cut as many biscuits as you can from the dough, lightly brush the tops of biscuits with a wash of Buttermilk to help with browning. Place biscuit pan in the preheated oven for about 9-12 minutes until biscuits have risen and are a light brown on top.
6. Serve warm with Homemade Spiced Apple Butter or Pimento Cheese. These biscuits also heat up great the next day in a toaster or toaster oven. Enjoy!