

Published July 10th, 2019

## Flaky, fluffy buttermilk biscuits a perfect jam accompaniment

By Susie Iventosch



Photo Susie Iventosch

It's fresh fruit season, which also means it's going to be canning season soon. I have never buckled down to make a production of homemade fresh fruit jams, instead relying on my friend who always sends us a care package of her homemade jams. But I am definitely going to be making huckleberry jam this summer. Here is an amazingly fluffy buttermilk biscuit for serving up your homemade jam, and if you like to give jam as a gift, a batch of these biscuits would make your friends and family extra happy!

The key to making flaky, fluffy biscuits is to use cold butter. Take it right out of the refrigerator just when you're ready to use it in the recipe. During the baking process, the steam from cold butter as it melts creates pockets in the dough, which help make the biscuit flaky. Handle the dough as little as possible, because the more the dough is handled, the warmer the butter becomes. I like to use a pastry cutter for cutting the butter into the

flour instead of using my fingertips for biscuits, because it results in the butter staying colder for longer.

Buttermilk Biscuits

(Makes 6-8)

INGREDIENTS

1 1/2 cups all-purpose flour

1 tablespoon granulated sugar

1/2 teaspoon salt

2 teaspoons baking powder

1/4 teaspoon cream of tartar

6 tablespoons COLD butter

1/2 cup + 2 tablespoons buttermilk

1 tablespoon Egg Beaters (or any liquid egg whites)

DIRECTIONS

Preheat oven to 450 F. Cover a baking sheet with parchment paper.

Place flour, sugar, salt, baking powder and cream of tartar in a large bowl. Mix well with a whisk.

Cut butter into small pieces with a knife and put directly onto the dry mixture. Using a pastry cutter, cut the butter into the dries until the butter is the size of small peas.

Mix the Egg Beaters into the buttermilk and mix into the dries. Form into a ball and place on a floured board. Flatten to about 1/2 inch in thickness. Cut out the biscuits with a 2 or 2 1/2-inch biscuit cutter. Gather remaining dough, and continue until all of the dough is used up.

Place the cut biscuits onto the baking sheet and bake for 10 minutes, or until golden brown on the outside and done on the inside. Serve immediately with your favorite jam! Store any extra biscuits in an airtight container and reheat in a toaster oven just until warm and crispy.

If your dough seems too dry to incorporate all the flour, add more buttermilk as needed, a tiny bit at a time. You don't want the dough to get too wet.



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