

Southern Buttermilk Biscuits w/ Miso Honey Butter

Yields 6-8 Biscuits

Equipment Needed:

- Oven/Stovetop
- Mixing Bowl
- Measuring Cup
- Measuring Spoons
- Parchment Paper
- Box Grater
- Small Baking Pan
- Kitchen Towel
- Small Pan
- Pastry Brush
- Biscuit Cutter
- Rolling Pin

Ingredients:

- 2 ½ cups + 2 oz White Lily All Purpose Flour
- 1 tbsp Clabber Girl Double Acting Baking Powder
- ¼ tsp Baking Soda
- 1 tsp Kosher Salt
- 8 oz Unsalted Butter
- 1 cup Low Fat Cultured Buttermilk
- 2 oz Raw Honey
- 2 tbsp White Miso Paste

Procedure:

1. Grate 4 oz butter onto a parchment lined baking pan, and store in the freezer for 2 hours.
2. Add flour, baking powder, baking soda, and salt to a mixing bowl. Mix well.
3. Add frozen grated butter to the mixing bowl, and gently mix to fully incorporate.
4. Make a well in the middle of the flour mixture, and add buttermilk. Mix well.
5. Turn out dough onto a floured surface, and dust rolling pin generously with flour.
6. Roll out dough to a ½" thick rectangle shape. Fold the dough like a sheet of paper, and roll back out to a ½" thick rectangle shape. Repeat this process for a total of 4 folds. This will help create flaky layers.
7. Roll dough back out to ½" thickness, and cut out biscuits with a biscuit cutter.
8. Place biscuits onto a parchment lined baking pan, nestling the biscuits against each other.
9. Bake for 10-12 minutes in a 425-degree preheated oven.
10. Melt remaining butter over low heat in a small pan. Add honey, miso, & mix well.
11. Remove biscuits from oven, and brush with honey butter. Enjoy!