

# BUTTERMILK BISCUITS

**Foodstuffs**  
GOURMET FOODS & CATERING

## Ingredients

- 2 3/4 cups all-purpose flour
- 1 1/2 Tbsp sugar
- 1 Tbsp baking powder
- 1 tsp baking powder
- 2 tsp salt
- 1/4 tsp baking soda
- 10 Tbsp (5 oz) chilled unsalted butter, cut into small pieces
- 1/4 cup minced onion
- 1 Tbsp chopped fresh thyme
- 1 cup buttermilk
- 1 Tbsp milk or cream
- 1/4 cup grated Parmesan cheese, optional

## Directions

Makes 20 - 22 Biscuits

In a food processor fitted with the steel blade, combine the flour, sugar, baking powder, salt, and baking soda. Add the butter, onion, and thyme, and process until the mixture resembles fine meal. With the machine running, pour the buttermilk through the feed tube, just until the dough comes together.

Turn out onto a well-floured work surface and knead lightly into a round ball. Roll out the dough to about 1-inch thickness, and with a 2-inch cookie cutter, cut out as many biscuits as you can. Repeat this procedure until you have used all the dough, giving you 20 to 22 biscuits. Arrange the biscuits, as cut, on two parchment-lined baking trays. Refrigerate for at least 1 hour, up to 24 hours.

Preheat the oven to 350 degrees F.

Brush the top of each biscuit with milk or cream and sprinkle with the Parmesan cheese, if desired. Bake 25 to 35 minutes, until lightly golden. Serve warm.