

Buttermilk Biscuits
from *Cathy's Kitchen*

Ingredients

4 cups of King Arthur all-purpose flour
2 tablespoons baking powder
1 teaspoon salt
½ cup oil
2 cups buttermilk
Additional buttermilk to brush on top of biscuit rounds



Preheat oven to 400°. Lightly grease cookie sheet; set aside.

In large mixing bowl, combine the dry ingredients using a whisk. Add oil and buttermilk incorporate thoroughly using the dough hook attachment. Turn dough onto lightly floured surface to roll out. With a round cookie cutter, cut out biscuits, and place onto prepared cookie sheet. Repeat process allowing biscuits to slightly touch. Finally, brush tops of biscuits with buttermilk before sliding into oven. Bake for 21 minutes; rotating pan halfway through bake time.

Yields approximately 25 biscuits