

# Simple Biscuits

## Ingredients

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- 2 cups flour (plus 2 Tbsp for dusting)
- 2 Tbsp baking powder
- 1 tsp salt
- 5 Tbsp cold butter
- 1 cup whole milk



## Directions

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1. Preheat oven to 425 degrees F
2. In a large bowl mix flour, baking powder, and salt.
3. Cut butter into small pieces and add to flour. Using a pastry cutter or fork, cut the butter into the flour until it resembles rough crumbs.
4. Make a well in the center of the dough. Slowly pour milk into the well and mix.
5. Turn the dough out onto a well-floured surface. Roll out until 1 inch thick. Gently fold the dough in half and pat it down.
6. Cover with a clean towel and let rest for 30 min.
7. Cut the dough into biscuits using a glass or biscuit cutter.
8. Place biscuits onto a parchment-lined cookie sheet. Bake 10-15 until golden brown.