

# The People's Biscuits



1 1/2 cups (272 grams)	All Purpose Flour, Chilled
1 Tbsp (37 grams)	Sugar, Chilled
2 tsp (7 grams)	Kosher Salt, Chilled
1 tsp (3 grams)	Baking Soda, Chilled
3 tsp (13 grams)	Baking Powder, Chilled
3/4 cup (175 grams)	Butter, Chilled, Grated
6.3 fl oz (180 grams)	Buttermilk, Chilled

Method: Combine all dry ingredients, mix well. Grate in chilled butter. This can be chilled overnight, if desired. Mix in buttermilk. Finish when shaggy. Flour surface of table and add a book fold. Rest for 1 hour, then portion. Egg wash and bake at 375-400 degrees with fan. Finish with honey butter and salt.



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