**Buttermilk Biscuits**

Yield Makes 8

Ingredients

2 cups all-purpose flour, plus more for dusting

1 Tbsp baking powder

1/4 teaspoon baking soda

½ tsp. salt

1/2 cup (1 stick) cold unsalted butter, frozen

1 cup buttermilk

Directions

Preheat oven to 425 degrees. Grease a baking sheet or line with parchment paper. Whisk together flour, baking powder, baking soda, and salt in a medium bowl. Grate the frozen butter into the flour mixture and stir gently with a fork. Add the buttermilk and stir to combine.

Turn out dough onto a lightly floured work surface, and pat into a square about 1 inch thick. Using a lightly floured 2 1/2-inch cutter, cut out rounds (or cut into 8 squares). Transfer to a baking sheet lined with parchment paper, spacing about 1 inch apart. Gather scraps, reshape, and cut out. Bake until tops are golden, 10-12 minutes. Transfer biscuits to a wire rack, and cool.

**For Cheese Biscuits:** Add 1/4 teaspoon ground pepper, ¼ tsp. garlic powder to the dry ingredients (flour), and 3/4 cup shredded cheddar cheese to the liquid ingredients (buttermilk). Once these additions are made, follow the recipe as directed above.