

Ingredients:

1 cup whole wheat flour
1 cup unbleached, all purpose flour
4 tsp baking powder
2 tsp sugar
1/2 tsp salt
1/4 tsp baking soda
1/2 cup salted butter, chilled and cut into pieces
1 cup buttermilk (cold)
melted butter, for brushing tops



NOTE: This recipe makes **10-12** biscuits. Cut the recipe in half for 5-6 biscuits.

Directions:

1. **Preheat oven to 400F.** In a bowl, combine dry ingredients.
2. Cut butter into pieces and add to dry mixture.
3. Incorporate butter pieces until mixture resembles coarse crumbs.
4. Create a well in the center and add buttermilk.
5. Gently combine dry mixture and buttermilk. The less you stir, the fluffier the biscuits.
6. Pour dough onto lightly floured board. Turn dough once or twice and form into a circle.
7. Cut straight down into dough to form biscuits. Do not twist the cutter when cutting.
8. Place biscuits on a non-stick baking sheet so that the edges are just touching.
9. Brush tops with melted butter and bake in a preheated **400F oven for 20 minutes.**
10. Separate biscuits and serve immediately with butter, honey, jam or make **Breakfast Sliders** with egg, bacon, sausage, cheese... whatever you like!

