

Mariby Corpening's Best Ever Buttermilk Slap Biscuits

Where it all began - *Bread & Comfort* - my now-famous biscuits are "Slap-Me-Good," light, fluffy, melt-in-ya-mouth, always served hot out of the oven and slathered in soft butter. *Ooooooooooom!*

Yields: Approx. 18-20 drop biscuits

Time: Takes 15 minutes to prepare; 15-20 minutes to bake (depending on your oven)

Ingredients

2 cups all-purpose flour
2 cups cake flower
4 tsp baking powder
1 tsp baking soda
4 tsp sugar
1+1/2 tsp salt
1/2 cup dry buttermilk mix + 2 cups water
(OR 2 cup buttermilk)
2 sticks butter (freezer cold)
1/4 stick butter (melted)

Instructions

- Pre-heat oven to 425 degrees
- Gather all ingredients
 - keep ice cold the butter and buttermilk/water, until ready to add
 - take/leave out *table butter*, so it's softened to room temperature (for serving)
- In large mixing bowl, sift and combine all dry ingredients - flours, baking powder, baking soda, sugar, salt (and if using dry buttermilk mix)
- Cut Butter into half inch chunks and with pastry blender, cut in pieces of butter (the fat) into dry mixture, until resembles coarse meal (leaving some in large pieces)
- Add buttermilk (or ice-cold water, if using dry buttermilk mix) and gently, but quickly mix in until dough mixture is wet
- With 1/4 cup measurer (flouring the scoop, the surface and your hands), scoop biscuit dough into floured plate/surface, roll in flour and place close together on baking pan
- Place pan in refrigerator until ready to bake (15 minutes before meal is served)
- When ready, bake for 15-20 minutes until done (check inside of middle biscuit)
- For extra browning, brush top with melted butter, then a quick low-Broil

Helpful Information:

For best results, use a pastry blender (rather than your *warm hands*) to distribute the fat more easily, more evenly, and along with the fat kept cold, the combination creates a chemical reaction during baking, which makes biscuits more light, flaky and soft; *more fat, wetter dough mixture makes softer biscuits*; work quickly, handle dough as little as possible (as mixing too much makes biscuits tougher) and keep dough cold if not baking right away!

Note: Serve hot out of the oven with soften buttered and preserves or honey!