



Hawk Valley Biscuits

These biscuits serve as the base for our Hawk Valley Eggs Benedict, Biscuits, and Sausage Gravy and alongside our Farmhouse Skillet

Cooking Method: Oven

Serves 12

Ingredients

- 3 cups all-purpose flour
- 3 tbsp sugar
- 1/2 tsp salt
- 4 tsp baking powder
- 1/2 tsp cream of tartar
- 3/4 cup COLD butter, grated and frozen
- 1 egg
- 1 cup whole milk

Instructions

1. Preheat oven to 450 degrees.
2. The secret to excellent biscuits is COLD BUTTER. Really cold. We grate it on a box grater and then freeze it
3. Combine the dry ingredients in a large bowl.
4. Use a pastry cutter to cut cold butter into flour mixture. Do not over-mix - you want to see small, pea-sized pieces of butter throughout the dough.
5. Add the milk and egg and mix until the ingredients are combined. The dough will be sticky, but don't keep working it. You should be able to see the butter pieces in the dough.
6. Turn the dough out onto a generously floured surface. Sprinkle some flour onto the top of the dough so it won't stick to your fingers, and knead 10-15 times. If the dough is super sticky, just sprinkle on some additional flour.
7. Pat the dough out to 3/4 - 1 inch thickness and cut with a biscuit cutter or glass.
8. Place the biscuits on a lightly greased baking sheet or parchment-lined baking sheet and bake for 10 to 15 minutes or until golden brown on top.