



Big Ass Biscuits

Adapted from Cook's Country

BAH Note: I call these Big Ass Biscuits because they are sizeable. But also because consumption of them on a regular basis will contribute to a personal expansion of sizeable proportions. One way I try and keep things from getting out of control is to only make a half batch of biscuits. If you have more self control than I do, or have other people around to take one for the team, I would double the quantities listed below to make a dozen biscuits. PS, the cheese is totally optional, but why wouldn't you?

- 1 cup all purpose flour
- 3/4 cup grated cheese (I've used both parmesan and cheddar)
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon sugar
- 1/2 teaspoon kosher salt
- 1/2 cup buttermilk, cold
- 4 tablespoons butter, melted and cooled

Heat oven to 475 degrees and line a baking sheet with parchment.

In a large bowl, whisk together the flour, cheese, baking powder, baking soda, sugar, and salt.

Combine the cold buttermilk and cooled butter in a measuring cup or small bowl and mix until thoroughly combined. The cold buttermilk will cause the melted butter to clump up and thicken a bit. If that does not happen, set your cup or bowl in the fridge for a few moments.

Pour the buttermilk mixture into the flour mixture and stir until combined being careful not to overmix. Use an ice cream disher to portion the dough onto the prepared baking sheet. Leave a good bit of room between them because they are going to spread.

Bake for approximately 12-15 minutes or until the tops are golden brown. Allow to cool on a wire rack for about 5 minutes.