

Extra-Flaky Southern Buttermilk Biscuits

<http://userealbutter.com/2009/01/04/flaky-southern-buttermilk-biscuits-recipe/>
from [RecipeZaar](#)

4 1/2 cups white lily all-purpose flour (I used generic all-purpose)
2 tsps cream of tartar
2 tsps baking soda (I didn't adjust the amount of baking soda for this recipe)
1 1/2 tsps salt
1/2 cup cold unsalted butter or margarine or shortening, cut into pieces
1 3/4-2 cups cold buttermilk
9 tsps unsalted butter, softened and cut into 1 tbsp pieces
1 tbsp unsalted butter or margarine, melted

Preheat oven to 450°F (500°F if using a convection oven). Line a large baking sheet with parchment paper. In bowl, combine flour, cream of tartar, baking soda and salt. Cut cold butter or shortening into dry ingredients with a pastry blender. (Mixture will resemble coarse crumbs, with no large chunks of butter.) If butter gets very soft at this point, refrigerate mixture for 20 minutes. Add 1 3/4 cups buttermilk, stirring just to moisten all ingredients. Dough should be soft and moist; add remaining 1/4 cup as needed. Turn dough out onto lightly floured work surface and knead gently about 10 times, or just until dough holds together. Roll or pat dough into a 14-by-10-inch rectangle. With short side nearest you, spread top two-thirds of dough with 3 tablespoons soft butter, leaving bottom third, closest to you, unbuttered. Fold dough into thirds by pulling bottom third up over center and then pulling top third over middle. Turn dough so short side faces you. Pat into a 9-by-12-inch rectangle. (I used a rolling pin – it gets messy, but it gets done). In same manner, spread again with 3 tablespoons soft butter and fold letter style. Turn once more in the same manner. Pat into a 9-by-12-inch rectangle (I used the rolling pin again); spread with remaining 3 tablespoons soft butter and fold up. Work quickly and gently so as not to overwork dough. Pat (roll) dough into rectangle 3/4-inch thick on floured surface. Cut into squares with a sharp chef's knife. (I used my round biscuit cutters, because I love them). Place on pan, 1 inch apart. Lightly brush tops with melted butter. Bake in center of hot oven about 20 minutes (about 12 minutes in convection), until golden brown and firm. Serve hot, warm or room temperature. (I served them hot stuffed with country ham – oh boy oh boy).