

BOB EVANS BUTTERMILK BISCUITS

F EASY

Last Modified: 11/15/2013

PREP: 15 Min
COOK: 15 Min
OVEN: 425

BAR & RESTAURANT COPY

MAKES 6 SERVINGS (12 BISCUITS)

QUA	MEASURE	INGREDIENT	PROCESS
2	Cups	Self Rising Flour	
PLUS			
		Self Rising Flour (For Dusting)	
1/4	Tsp	Baking Soda	
2 1/2	Cups	Buttermilk	C O L D
1/4	Cup	Unsalted Butter	C O L D
PLUS			
4	Tbsp	Unsalted Butter	Melted

PREPARATION

FACTOID	These Biscuits are EXTREMELY quick and easy to make. Quick enough to have every day. They don't even need to be rolled out. You need to mix the batch as quickly as possible because the longer you mix the batter, the tougher your Biscuits will end up.
HINTS	All of the equipment and non-powdered ingredients you are using here need to be as COLD as possible, but not frozen! This is to keep the Butter from getting too soft. You want to end up with little pea sized balls of Butter in the Flour.
TOOLS	1) Aluminum Half Sheet Pan 2) Pastry Blender. 3) Large Mixing Bowl. 4) Mixing Spoon. 5) 2 1/2" Square Biscuit Cutter
PREP	DISH 1) Place the Butter, Buttermilk, mixing bowl, spoon, biscuit cutter and pastry blender in the freezer. Allow them to chill for 15 minutes while gathering up the other ingredients. 2) Preheat the oven to 425 degrees with a rack just below center.
1	In a small glass bowl, melt the 4 tablespoons of Butter in the microwave until it just stops bubbling, about 30 seconds on high. Lightly Butter the sheet pan and set the remaining Butter aside.
NOTE	From this point on, you need to work very quickly. DON'T let ANYTHING get warm before the Biscuits are finished, cut and ready to bake.
2	In a large mixing bowl, add in the Flour and Baking Soda and stir to mix well. Cut the 1/4 cup of Butter into the Flour Mixture using the pastry blender; the goal here is to create pea-sized balls of Butter coated with Flour.
3	Add in the Buttermilk all at once while stirring with the spoon until the dough is cohesive, yet still moist. Turn the sticky Dough out onto a lightly floured surface and very lightly press it into a large, flat 1/2 inch thick square block.
4	Using the biscuit cutter, cut out the Biscuits with as little waste as possible. Lightly re-form any waste Dough into another block and cut again until gone.
5	Place each cut Biscuit about 1 inch apart on the Buttered sheet pan. Brush the top of each Biscuit with the reserved Melted Butter and bake for 10 to 15 minutes or until they are golden brown.

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HINTS	Placing the Biscuits so they are not touching on the sheet pan makes for a "crisper" outer edge on each Biscuit. You can optionally place the Biscuits only 1/4 inch apart which will make for a more tender outside (they will "expand" together as they bake). Slice between the Biscuits before separating them by using either a spatula or pastry scraper.
SERVE	Remove from the oven and brush the tops again with any remaining Melted Butter and serve while hot, with Butter and Honey on the side
SERVE	These Biscuits are also GREAT split in half and drizzled heavily with creamy Sausage Gravy (See Recipe: Bar & Restaurant Copy - Bob Evans Sausage Gravy.

