

Herb Biscuits (made in food processor)

Leave out the herbs to make plain buttermilk biscuits.

Servings

Makes twelve 2-inch biscuits

Ingredients

3 tablespoons loosely packed Italian flat parsley leaves
1 teaspoon fresh thyme leaves
2 cups unbleached all-purpose flour*
1 tablespoon baking powder
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
5 tablespoons cold butter, cut into $\frac{1}{4}$ -inch pieces
1 cup buttermilk
1 tablespoon milk

Instructions

1. Preheat oven to 425°F. Line a baking sheet with parchment.
2. Place the parsley and thyme in the food processor fitted with the metal "s" blade. Process to chop, about 30 seconds. Add the flour, baking powder, baking soda, and salt to the work bowl. Process 15 seconds to "sift" and combine. Add the cold butter to the work bowl. Pulse 20 to 30 times until mixture resembles coarse crumbs with some visible bits of butter remaining.
3. Pour the buttermilk evenly over the flour mixture. Pulse until it just comes together. Turn dough out onto a lightly floured surface, and dust with flour. With floured hands, knead the dough 6 times by patting and folding each time. Roll out or pat to an even thickness of $\frac{3}{4}$ -inch. Use a lightly floured 2-inch biscuit cutter to cut biscuits – this will give you about 8. Gently gather scraps and press together. Fold twice and roll out or pat to $\frac{3}{4}$ -inch. Cut remaining biscuits. Arrange on the prepared pan. Brush with milk. Bake in preheated 425°F oven for 10 to 12 minutes. Serve hot or cool on a rack. Can be reheated on a baking sheet if prepared earlier, but biscuits are best served hot out of the oven.

*When measuring flour it is important to spoon it into the measuring cup, then level off with the back of a knife or spatula. Do not pat down. Flour should not be measured directly from the bag, but poured into a bowl first, or if stored in a canister, it should be stirred before measuring. This will help insure a light biscuit.