

Make Ahead Biscuits

Don't hesitate to make biscuits from scratch! They are easier than they look and a time saver when you can bake them directly from the freezer. Prep these on a weekend, bake what you need and freeze the rest.

Makes 12 (2-inch) biscuits

Serving Size: 1 biscuit

Ingredients:

- 3 cups all purpose flour, plus more for dusting
- 1 Tbsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 12 Tbsp cold, unsalted butter
- 1 ½ cups buttermilk or 2% milk

Directions:

1. Place the flour, baking powder, baking soda, and salt in a large bowl and whisk to combine. Grate the butter on the large holes of a box grater and add them immediately to the flour mixture. Use your fingertips to gently work the butter into the flour mixture until the mixture resembles oats. Add the buttermilk and stir quickly with hands until the dough forms a sticky ball.
2. Turn the dough out onto a flour-dusted work surface and pat into a rough 8-inch square. Knead the dough about 10 times by folding it in half and then patting it back down; rotate the dough 90 degrees after each fold. Pat the dough into a 6x8-inch rectangle. Cut the dough into 12 (2-inch) squares--cut straight down with a chef's knife, do not saw back and forth.
3. Transfer the biscuits to a parchment paper-lined baking sheet and freeze until solid, at least 4 hours. Transfer the frozen biscuits to a gallon-sized zip-top bag for long-term freezer storage.
4. When ready to bake, arrange a rack in the center of the oven and heat to 400°F. Place the frozen biscuits, as many or as few as you'd like, 1-inch apart directly on a baking sheet. Bake until golden-brown and doubled in height, 18 to 20 minutes.

<https://www.thekitchn.com/buttermilk-biscuits-for-the-freezer-254187>

Nutrition info per serving: 236 Calories, 7.8 g Saturated Fat, 244 mg Sodium, 0 g Added Sugars, 1g Fiber