

Quick and Easy (Almost) Buttermilk Biscuits



Makes 12 biscuits

- 2 cups all-purpose flour
- 1 tbsp baking powder
- 2 tsp white sugar
- 1/4 tsp salt
- 1/2 cup melted butter (plus a little extra to brush on top of finished biscuits)
- 1 cup milk + 1 tbsp vinegar

Preheat oven to 450 degrees F (230 degrees C).

Add the vinegar to the milk and set aside to sour while you assemble the rest of the ingredients – it happens faster if the milk is room temperature, so warm milk in the microwave for ~ 30 seconds to speed things up. In a large bowl, combine flour, baking powder, sugar and salt. Stir in butter and soured milk just until moistened. Drop batter on a lightly greased cookie sheet by the tablespoon. Smooth the top down a little if you want them to look a little more like cut biscuits. I like the rustic look, myself (mostly because it's one less step).

Bake in preheated oven until golden on the edges, about 8 to 12 minutes (depending on how big you made the biscuits). Brush tops with melted butter. Serve warm.

Some easy modifications/add-ins:

- 1 cup of cheese – whatever kind you like
- 1 tbsp italian seasoning
- 2 tbsp or so of chopped fresh herbs
- 1/4 cup bacon or chopped ham (or more, experiment a little), plus the cheese
- add some garlic powder to the melted butter to brush on top of the biscuits