

Garlic & Parsley Buttermilk Biscuits

3 cups all-purpose flour, plus extra for dusting
2 1/2 Tbsp sugar
1 1/2 Tbsp baking powder
1 tsp salt
1 medium garlic clove, finely minced
1 Tbsp finely chopped fresh flat-leaf parsley
8 Tbsp cold unsalted butter, diced
2/3 cup buttermilk
1/2 cup milk, plus more for brushing

Preheat oven to 425°F. Line a large baking sheet with parchment paper.

Stir together the garlic and parsley in a small bowl; set aside. In the bowl of a stand mixer fitted with the paddle attachment, mix the flour, sugar, baking powder and salt. Add the garlic and parsley mixture. Blend in the cold butter until the mixture resembles coarse crumbs. Pour in the buttermilk and milk; mix until just combined. Do not over mix.

On a floured surface, roll the dough to a 1-inch thick square. Fold the dough in half, turn it and roll it again into a 1-inch thick square. Repeat one more time and then gently roll one final time into a 1-inch 9×9 square.

Use a biscuit cutter or knife to cut into individual portions. Place the dough on baking sheet, brush with milk and bake for 10 to 15 minutes.

Source: Adapted from [Jane's Sweets & Baking Journal](#)