

Black Pepper Biscuits

Bobby Flay



Servings: 8

1. Preheat the oven to 450°F and line a baking sheet with parchment. In a large bowl, whisk the flour with the baking powder, salt, 1 1/2 teaspoons of pepper and baking soda. Scatter the cubed butter over the dry ingredients and, using your fingers, pinch the butter into the flour to form small sheets of butter, with some of the butter about the size of peas. Stir in the 2 cups of buttermilk just until a dry, shaggy dough forms.

2. Turn the dough out onto a work surface sprinkled lightly with flour and knead gently, folding the dough over itself 2 or 3 times to form a layered dough. Pat the dough out to a 1-inch-thick rectangle. Using a large, sharp knife, cut out as many 3-inch-square biscuits as you can. Gently press the scraps together and cut out more biscuits. [I used a 2 1/2" square cutter, so this recipe made about 13 biscuits.] Biscuits may be frozen at this point, then sealed into a plastic bag. Use within 2 weeks.

3. Arrange the biscuits on the prepared baking sheet. Brush the tops with buttermilk and sprinkle with coarsely ground black pepper. Bake for about 15-16 minutes, until golden brown. If baking them from a frozen state, still do the buttermilk brushing and added pepper just before baking, but the biscuits may take 2-3 more minutes to reach that golden brown.

4 cups all-purpose flour

1 tablespoon baking powder, plus 1 teaspoon

2 teaspoons kosher salt

1 1/2 teaspoons coarsely ground black pepper, plus more for sprinkling

1 teaspoon baking soda

14 tablespoons unsalted butter, cubed and chilled

2 cups cold buttermilk, plus more for brushing

Per Serving (excluding unknown items): 432 Calories; 21g Fat (44.4% calories from fat); 9g Protein; 51g Carbohydrate; 2g Dietary Fiber; 56mg Cholesterol; 879mg Sodium. Exchanges: 3 Grain(Starch); 0 Non-Fat Milk; 4 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com