

## Hudnall's Go-To Buttermilk Biscuits

**Serves:** 16  
**Prep Time:** 15 Minutes  
**Cook Time:** 12 Minutes

### Ingredients

- 2 1/2 cups all-purpose flour ( I use King Arthur's) - I'm pretty certain you could use whole wheat, but I haven't tried yet
- 3 tspns baking powder
- 3/4 tspn salt
- 1/4 cup salted butter (unsalted won't hurt it)
- 3 oz cream cheese - I use Neufchatel Cheese - reduced fat cream cheese
- 1 cup buttermilk
- 2-4 Tbspns melted butter to brush the tops of the biscuits before baking

### Directions

Preheat oven to 400 degrees.

Mix all the dry ingredients in a large mixing bowl. Cut in the butter with your fingers, then cut in the cheese with your fingers. It starts to get a little crumbly. Make a well and start to pour in the buttermilk. I do it half at a time. Mix with your hands, yes, it's a bit gooey for a few minutes, then it starts to become more like a dough. Have some dusting flour set aside, dump out on the counter and work a little so that it isn't so gooey.

I form it by hand into a square - probably about 10" x 10" and a little over an inch thick. Then I cut into 16 squares, 4 across, 4 down. Place on a buttered sheet pan, brush butter on top and top with any seasonings you choose. I often use an [Everything Seasoning](#), [a Mediterranean Blend](#), [a Carrabba's Like Seasoning](#), just black pepper, cayenne and cheddar in the batter, garlic, onions, a mix of cheeses, etc. The butter holds the seasonings on, but you could also use olive oil for the savory blends. I plan to move over to whole wheat flour and expect it should work just fine. When I use a white flour, I try to pick a brand that isn't over processed, but it is still processed - no two ways about it.

Bake 10-12 minutes turning the pan around half way through baking. My oven takes exactly 12 minutes for a lightly browned biscuit.

Get in the Kitchen, Bring the Little Ones, Slow Down and Bake - Big Breakfast Sunday is my Favorite Treat!