

Blueberry Biscuits

Hazel Blue Acres - Silvana,WA

Biscuits: 1 tablespoon unsalted butter, melted 10 tablespoons unsalted butter, cut into ½ inch pieces and chilled 3 cups(15 oz.) all-purpose flour ½ cup (3 ½ oz.) sugar 2 teaspoons baking powder ½ teaspoon baking soda 1 ¼ teaspoons table salt 7 ½ oz (1 ½ cups) blueberries 1 2/3 cups buttermilk, chilled	Honey Butter: 2 tablespoons unsalted butter 1 tablespoon honey Pinch table salt
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For the Biscuits:

1. Adjust oven rack to middle position and heat oven to 425 degrees.
2. Brush bottom and sides of an 8-inch square baking pan with melted butter.
3. Whisk flour, sugar, baking powder, baking soda, and salt together in a large bowl.
4. Add chilled butter to flour mixture and smash the butter between your fingertips into flat, irregular pieces.
5. Add blueberries and toss with the flour mixture.
6. Gently stir in buttermilk until no dry pockets of flour remain.
7. Using a rubber spatula, transfer dough to prepared pan and spread into even layer and into corners of pan.
8. Using a bench scraper sprayed with vegetable oil spray, cut dough into 9 equal squares (2 cuts by 2 cuts), but do not separate.
9. Bake until browned on top and paring knife inserted into center biscuit comes out clean, 40 to 45 minutes.

For the Honey Butter:

10. Combine butter, honey, and salt in a small bowl and microwave until butter is melted, about 30 seconds. Stir to combine; set aside.
11. Remove the pan from oven and let the biscuits cool in the pan for 5 minutes.
12. Turn biscuits out onto a baking sheet, then reinvert biscuits onto wire rack.
13. Brush tops of biscuits with honey butter (use all of it). Let cool for 10 minutes.
14. Using a serrated knife, cut biscuits along scored marks and serve warm.

Source: Cook's Country TV Show Cookbook