

Triple Sifted Biscuit

From Geoff Bragg, chef-instructor, Community Culinary School of Charlotte

Yield: depends on the size of your biscuit!

3 lbs flour (9 cups))

1 ½ oz baking soda

1 oz salt

4 oz sugar

1 lb butter, cold

2 lbs buttermilk (1 quart)

Preheat your oven to 400 degrees.

Sift the flour, sugar, salt and baking powder together. Repeat the process three times.

Put your cold butter into a food processor and add just enough of the flour mixture to cover the butter. Pulse until you achieve a crumb. Add this back to your flour mixture.

Working by hand, very quickly mix the dough until it just comes together. Roll out flat to an inch thick on a floured working surface and cut your biscuits. Place your biscuits on a lined baking sheet and cook for 10-15 minutes until they are done. Immediately brush with melted butter and serve