

# Cornmeal Buttermilk Biscuits

## Ingredients:

1 1/3 cups all-purpose flour, plus as needed  
2/3 cup polenta-style yellow cornmeal  
2 1/2 teaspoons baking powder  
1/4 teaspoon baking soda  
1 heaping teaspoon sugar  
1 teaspoon fine salt  
6 tablespoons unsalted butter, diced  
3/4 cup buttermilk



## Directions:

Set a rack in the center of the oven and preheat oven to 450 degrees F. Line a baking sheet with two layers of parchment paper.

In the Bosch bowl with the whips, whisk together the flour, cornmeal, baking powder, baking soda, sugar, and salt. Jog the machine to mix 2 tablespoons of the butter into the flour mixture, until it is completely incorporated. Work the remaining butter into the flour until it's in even, pea-sized pieces. Gently stir in the buttermilk again jogging the mixer on the pulse, to make a loose dough.

Turn the dough out onto a lightly floured work surface. Pat the dough into a 1/2-inch-thick rectangle. Fold the dough in thirds like a business letter. Pat the dough into a 5 by 8-inch rectangle about 3/4 inch thick. Use a 2- to 3-inch round cutter to make 6 biscuits, and put biscuits on the prepared baking sheet. Press together the scraps of dough, cut 2 more biscuits, and place them on the baking sheet.

Bake until the tops are lightly browned, about 15 minutes. Cool slightly on a rack before serving.