

Buckwheat Biscuits

Carrie Riggs / Restaurant Alma

2 $\frac{3}{4}$ c	All Purpose Flour
$\frac{3}{4}$ c	Buckwheat
2T	baking powder
1T	Sugar
1 $\frac{1}{2}$ t	salt
8 oz	butter, cold
2c (you may need more)	cream, or buttermilk

Cube the cold butter, about 1 inch cubes

Combine the flour, baking powder, sugar and salt in a bowl. Toss to combine. Add the cold butter. Using your hands, cut in the butter by working it into the flour. Work until the butter is in dime sized chunks or slightly larger. Add the cream (or buttermilk). Mix until all the dry is just barely incorporated. You may need to add more cream to get the dough to come together. Roll out to about one inch thickness. Cut circles with ring cutters or for drop biscuits, weigh to 4oz.

Arrange on baking sheet and chill.

Preheat oven to 350. Brush biscuits with cream. Bake for about 15-20 minutes or until bottoms are golden brown.

Serve with honey, jam and/or butter.