



Thousand-Layer Buttermilk Biscuits

SERVINGS MAKES 6 MEGA BISCUITS (OR 8 MORE MODEST ONES), PLUS A FEW ROSETTES

1 Line a rimmed baking sheet with parchment and set it aside. Thoroughly whisk the flour, sugar, baking powder, salt, and baking soda together in a large bowl, about 30 seconds. Coat the 2 sticks of butter in the flour mixture, then use the large holes of a box grater to grate it directly back into the flour mixture. Toss gently to coat the butter shreds and distribute it within the mixture.

2 Add the buttermilk to the flour mixture and fold with a spatula until the buttermilk is fully incorporated (*the dough should still contain huge pockets of dry flour at this point—this is good!*) Transfer the rubble/dough to a well-floured counter. Dust the top surface of the mound with flour, then gently arrange and press the dough into a rough 7-inch-ish square.

3 Gently roll the dough into a rough 12- x 9-inch rectangle. Using the bench scraper, cut the rectangle into thirds crosswise and then flip each of the outer thirds onto the center one. (*The dough will be too loose to hold together at this stage, but just pretend as if it is. You can move loose bits of dough and whatnot around as needed to even out each layer.*) Press the top of the dough to seal it together as best as you can, then rotate the dough 90 degrees. Flour the top of the dough and the surrounding countertop.

4 Repeat rolling into a rough 12- x 9-inch rectangle, cutting into thirds crosswise, flipping the outer slabs on top of the center one, and rotating the dough 4 more times, for a total of 5 sets of folds. (*To help keep count, I like to set 5 small cups on the counter next to me, and flip one over after each fold.*)

5 After the fifth fold, gently widen the rectangle until it is slightly more than 9 x 6 inches. Place the dough crosswise on the center of the prepared sheet, fold the parchment loosely over it in thirds, then set the bench scraper over the bundle to keep it enclosed. Refrigerate the dough for 30 minutes. Meanwhile, adjust an oven rack to the upper-middle position and heat the oven to 400 degrees. (*If freezing the unbaked biscuits for later baking, skip this step for now.*)

6 Transfer the dough to a lightly-floured cutting board. Using a sharp, thin-bladed, and non-serrated floured knife, trim off the ragged edges of the dough to form a perfect 9x6-inch rectangle. (*To avoid compressing the layers, use a gentle*

480g high protein all-purpose flour

20g (1 ½ tablespoons) sugar

12g (3 ½ teaspoons) baking powder

3g (¾ teaspoon) baking soda

10g (2 teaspoons) fine salt

226g (16 tablespoons) unsalted butter, in sticks, frozen for at least 30 minutes, plus 2 tablespoons (28g), for coating

340g buttermilk, cold or
140g Greek yogurt and
200g cold water, or
170g unstrained yogurt
and 170g cold water,
whisked together until
smooth

sawing motion with the knife rather a straight-down cut.) Cut the remaining slab into 6 squares, flouring the sides of the knife before each cut. (At 3x3 inches each, these are hefty biscuits; if you want more of them, and don't mind rectangles, feel free to cut the slab into 8 pieces instead.)

7 Arrange the biscuits at least 2 inches apart on the sheet. Form the scraps into three or four rosettes and set between the biscuits. Melt the remaining 2 tablespoons butter and use it to coat the top and sides of the biscuits and rosettes. Reserve any remaining melted butter. If you have the room, transfer the sheet pan to the freezer for 15 minutes. *(This can improve oven spring and layering even further, but if you don't have space in your freezer for a sheet pan, skip it, they'll still be great. Also: if you want to freeze the biscuits for later baking, now is the moment, just let them freeze solid, about 2 hours, then move them to zipper-lock bags. Bake immediately from frozen, adding 5 to 10 minutes to the overall baking time.)*

8 Bake until the top and sides of the biscuits are golden brown, 22 to 25 minutes (18 to 20 minutes with convection), rotating the sheet at the halfway point.

9 Brush the top and sides of them with any remaining melted butter (including any butter that has melted out of the biscuits during cooking). If you can stand it, let the biscuits cool for 5 minutes before serving.

*- Use King Arthur all-purpose or Central Milling ABC+ here, if possible. If not, use another all-purpose flour, **not** bread flour.*

- Keeping the butter cold throughout is key to maximum layering. In the summer, not only do I freeze the butter, but I also chill the bowls, box grater, and flour mixture in the fridge too.

*- After mixing, the "dough" should be like rubble with blobs of wet dough embedded in it. **Don't** be tempted to add more buttermilk or overmix it at this stage, just start folding it. And yeah, it won't seem much like "folding" during the first few sets, but just pretend like it is. It will all smooth out in the end, I promise.*