

SOME

## KITCHEN STORIES

*fiction + food*

### Malted Buttermilk Biscuits

source: Dahlia Bakery Cookbook | makes about a dozen biscuits

#### INGREDIENTS

3 1/4 cups all-purpose flour  
2 tablespoons sugar  
1 tablespoon plus 1 teaspoon baking powder  
2 teaspoons kosher salt  
1 cup (8oz) unsalted butter, frozen for 15 minutes- plus some additional melted butter for brushing tops  
1 cup buttermilk, cold  
1 tablespoon barley malt syrup  
sea salt for sprinkling

#### DIRECTIONS

Preheat oven to 400°F.

Put the flour, sugar, baking powder, and salt, in a large bowl and whisk to combine. Using a box grater, grate the frozen butter over the flour mixture. Use a rubber spatula to distribute the butter throughout the flour.

In a small bowl, combine the buttermilk and barley malt. Stir to blend thoroughly. Pour the buttermilk mixture over the flour-butter mixture, stirring with the rubber spatula just until the dough comes together.

Turn the dough out onto a lightly floured work surface. Lightly and quickly knead the dough

to finish incorporating all of the ingredients. Then gently press the dough together into a flattened ball.

Use a rolling pin to roll out the dough to a 1-inch thickness. Cut out biscuits using a 2 1/2-inch biscuit cutter (remember not to twist! punch straight down and up). You can reroll scraps once, remaining gentle with the dough.

Place the biscuits about 1-inch apart on a parchment lined baking sheet.

Brush tops with melted butter and sprinkle with a flaky sea salt (like Maldon).

Bake until golden and cooked through, about 18-20 minutes. Remove from the oven and let cool for a few minutes before serving.