

The Persnickety Biscuit's

No Fail Buttermilk Biscuits with Chives and Pepper

<http://persnicketybiscuit.com>

Adapted from Shirley Corriher, via *Southern Biscuits*

Makes 12 large or 20 small biscuits

Ingredients:

2 cups self-rising flour (White Lily is my favorite for biscuits)
1/4 cup sugar
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper, or to taste (optional)
1/4 cup shortening, frozen, chopped into 1/2 inch cubes
1/8 cup chopped fresh chives (optional)
2/3 cup whipping cream
3/4 cup good buttermilk (I used Cruze Dairy farms)
1 cup all purpose flour, for shaping
2 tablespoons melted butter

Directions:

1. Preheat oven to 425 degrees. Line either 9-inch round or 8 X 10 inch rectangular pan with parchment paper.
2. In a medium bowl, whisk together the flour, sugar, salt, and pepper. Using fingertips, work in the cold shortening until crumbly. It is ok if there are different size lumps, but none should be larger than a pea. Add chives and mix. Then stir in the buttermilk and cream until just incorporated. The dough will be very sticky.
3. Spread the all-purpose flour onto a cookie sheet. Use a scoop to take about 1/4-1/2 cup of dough and put it onto the flour. An ice cream scoop is great for this. Using your hands, toss the pieces of dough with the flour, coating all sides. Shape into a ball. Place in pan on parchment. The biscuits can be placed close together. Continue until all dough is formed and pan is full.
4. Bake for 20-25 minutes. Biscuits are done when light brown and have a slight "give" when pressed. Brush with melted butter.
5. Share with someone you love!