

Blue Corn Buttermilk Biscuits

8 tbsp unsalted butter, chilled and cut into ½ inch pieces
2 tbsp sugar
1 cup plus 1 tablespoons buttermilk
2 cups all purpose flour
½ cups blue cornmeal
2 tsp baking powder
¾ tsp baking soda
¾ tsp salt

Preheat oven to 400 degrees
Pulse flour, cornmeal, baking powder, baking soda, salt and sugar in a food processor.
Add the unsalted butter and pulse until the butter pieces are the size of small peas.

Pour the contents in to a medium bowl and with a fork stir in the buttermilk until the mixture holds together. Don't overwork the dough.

Line a baking sheet with parchment paper. Lightly flour the work surface and fold dough into book folds. Flatten, fold again. Flatten, fold again. Roll with rolling pin about 1 inch thick.

With sharp knife cut off edges. Using sharp knife cut into triangle shapes with sides of equal length large enough for one biscuit per person. Brush the tops of the biscuits with the remaining buttermilk.

Bake until golden and puffy, about 20 minutes.

Serve warm.

Yields approximately 12 biscuits