

Biscuits

Scaled for Custom scale • Target dough: 2,504 g • Hydration: 68.5%

Ingredients

- 1120 g wheat berries, soft
- 800 g milk, whole
- 448 g butter (1 american stick)
- 52 g baking powder
- 56 g sugar, granulated
- 28 g sea salt

Directions

PREP:

2. Preheat your oven to 475 F.
3. Mill the grains into fine flour.
4. Add the salt and baking powder to the flour and mix to combine.

BISCUIT METHOD:

6. Cut cold, cubed butter into the flour using a pastry cutter, your hands, or the beater of your mixer. Stop when the fat is pea sized. This needs to be just right: Too big and you'll have big holes in your biscuits. Too small and the biscuits won't rise very high.
7. Add dry ingredients.
8. Add liquid a little at a time until the dough comes together as a sticky, mealy mixture.
9. Flour your board lightly, and place the dough onto your board.
10. Flatten the dough to the thickness you like (1/2" or so), and lightly flour the top of the dough.

CUTTING THE BISCUITS

12. Using a biscuit cutter or sharp knife, push down once but DO NOT TURN it.
13. Push or pull the cutter away slightly and remove the round from the cutter.
14. Repeat the cutting the biscuits steps until all dough is cut.
15. Bake on a baking sheet or baking stone, about 15 minutes or until golden brown. The internal done temperature for biscuits is 205 F.

Notes

[Lodge biscuit pan](#)

[Biscuit/Donut Cutter](#)