

Our State eats

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Blueberry Biscuits *with Almond Glaze*

Blueberry Biscuits:

- 4 cups flour
- ½ cup sugar, plus extra for topping
- 4 teaspoons baking powder
- 1½ teaspoon salt, plus extra for topping
- ½ cup cold butter diced into ½-inch cubes, plus extra for topping
- 2 cups blueberries
- 1¾ cup cold buttermilk
- 1 egg, lightly beaten

Almond Glaze:

- 1 cup powdered sugar
- 2 tablespoons milk
- ½ teaspoon almond extract

For the biscuits: Preheat oven to 475°. Line baking sheet with parchment paper.

In a large bowl, whisk flour, sugar, baking powder, and salt together until well combined. Remove about ¼ cup of this mixture and place in a medium bowl and toss blueberries into it, coating blueberries well. Add butter to large bowl of dry ingredients and cut it in with a pastry cutter or two knives. Be patient and thorough. The mixture should look like crumbly, damp sand when you're finished. Make a well in the center and pour in blueberry mixture, buttermilk, and egg. Mix dough until it is just barely combined. Do not over mix. If dough is too dry, add water, one tablespoon at a time, until mixture comes together. If too wet and sticky, add flour one tablespoon at a time until it doesn't stick to your fingers when pressed, but sticks a little when pinched.



Pat dough out onto a well-floured counter until it's about 1-inch thick. Cut with a floured 3½-inch biscuit cutter. Place biscuits on prepared baking sheet so that they touch each other. Place a pat of butter on top of each biscuit. Sprinkle biscuits with pinch of salt and sugar. Bake for 8 minutes, then turn the oven off. Leave in the oven for about 10 minutes longer, or until they're golden brown. Remove from oven and cool for a few minutes before topping with the glaze.

For the glaze: Whisk together all ingredients until smooth. Drizzle over warm biscuits and serve immediately.

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