

Kentucky Biscuits

Every time I cross the border to the US, and stop in Kentucky, I have buttermilk cookies. Not just any, the ones they call “cookies” over there. That’s the official name, and it originated in “southern” states like Kentucky or Alabama. Here is the recipe for these tender and tasty cookies.

* Ingredienst :

- ☞ A pinch of salt
- ☞ 1/2 cup butter
- ☞ 3/4 cup buttermilk
- ☞ 2 large spoon of vinegar to milk.
- ☞ 2 cups flour
- ☞ 1 1/2 small spoon baking powder
- ☞ 1/2 tsp baking soda
- ☞ 2 large spoon sugar

* Instructions :

Combine dry ingredients . Cut in butter, add milk and knead into soft dough . Press into a pan and bake at 400 degrees Finally; cut into serving space part before you cook . ENJOY !