

Biscuits Scones: Southern Recipe Collection (Southern Cooking Recipes)

Biscuits and scones are two iconic Southern staples that have been gracing breakfast and dinner tables for generations. These delectable pastries, with their flaky layers and buttery crumb, are not only delicious but also versatile, serving as perfect accompaniments to a wide range of dishes. Whether you're a seasoned baker or a novice in the kitchen, this comprehensive guide will provide you with all the essential knowledge and recipes you need to master these Southern culinary treasures.

Biscuits: A Southern Breakfast Essential

Biscuits, with their tender and flaky texture, are an indispensable part of any Southern breakfast spread. Their versatility extends beyond the breakfast table, as they can be enjoyed as a snack, side dish, or even a sandwich bread. The secret to the perfect biscuit lies in the proper handling of the dough and the use of high-quality ingredients.

Creating the Perfect Biscuit Dough

1. **Start with cold ingredients:** Use chilled butter and milk for the dough, as this will help prevent the butter from melting prematurely and creating a dense biscuit.

Biscuits & Scones: Southern Recipe Collection!
(Southern Cooking Recipes) by S. L. Watson

★★★★☆ 4.6 out of 5

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2. **Cut in the butter:** Use a pastry cutter or two knives to cut the cold butter into the flour until it resembles coarse crumbs. Avoid overworking the dough, as this will result in tough biscuits.
3. **Add liquid gradually:** Begin by adding half of the buttermilk and stir until the dough just comes together. If needed, add the remaining buttermilk a little at a time until the dough forms a slightly sticky ball.
4. **Knead lightly:** Turn the dough out onto a lightly floured surface and knead for a few gentle folds to bring the ingredients together. Do not overwork the dough, as this will develop the gluten and lead to tough biscuits.

Shaping and Baking

1. **Roll out the dough:** Using a rolling pin, gently roll out the dough to a thickness of about 1/2 inch.
2. **Cut the biscuits:** Use a biscuit cutter or a sharp knife to cut circles of dough, approximately 2-3 inches in diameter.

3. **Arrange on a baking sheet:** Place the biscuits on a baking sheet lined with parchment paper, spacing them slightly apart.
4. **Brush with melted butter:** Before baking, brush the tops of the biscuits with melted butter to add a golden brown crust.
5. **Bake:** Preheat your oven to 450°F (230°C) and bake the biscuits for 12-15 minutes, or until they are golden brown and cooked through.

Scones: A British Treat with Southern Charm

Scones, originating from Scotland, have found their way into Southern cuisine, becoming a delightful treat for afternoon teas and gatherings. Their crumbly texture and often sweet flavors set them apart from biscuits, making them a perfect complement to jams, preserves, and clotted cream.

Creating the Perfect Scone Dough

1. **Combine dry ingredients:** In a large bowl, whisk together the flour, sugar, baking powder, and salt.
2. **Cut in the butter:** Use a pastry cutter or two knives to cut the cold butter into the dry ingredients until it resembles coarse crumbs.
3. **Add the buttermilk:** Add the buttermilk gradually, stirring until the dough just comes together. Do not overmix, as this will result in dense scones.
4. **Knead lightly:** Turn the dough out onto a lightly floured surface and knead for a few gentle folds to bring the ingredients together. Avoid

overworking the dough, as this will develop the gluten and lead to tough scones.

Shaping and Baking

1. **Roll out the dough:** Using a rolling pin, gently roll out the dough to a thickness of about 1/2 inch.
2. **Cut the scones:** Use a round cutter or a sharp knife to cut circles of dough, approximately 2-3 inches in diameter.
3. **Transfer to a baking sheet:** Place the scones on a baking sheet lined with parchment paper, spacing them slightly apart.
4. **Brush with milk:** Before baking, brush the tops of the scones with milk to add a golden brown crust.
5. **Bake:** Preheat your oven to 450°F (230°C) and bake the scones for 12-15 minutes, or until they are golden brown and cooked through.

A Collection of Southern Biscuit and Scone Recipes

1. **Buttermilk Biscuits:** These classic biscuits are made with buttermilk, resulting in a tender and fluffy texture.
2. **Cheddar Cheese Biscuits:** Enhance your biscuits with the savory flavor of cheddar cheese, creating a perfect accompaniment to soups and stews.
3. **Sour Cream Scones:** Replace buttermilk with sour cream for a tangy twist on traditional scones, adding a delightful depth of flavor.

4. **Cranberry Orange Scones:** Infuse your scones with the sweet and tart flavors of cranberries and oranges, creating a festive treat for holiday gatherings.
5. **Lemon Blueberry Scones:** Combine the bright flavors of lemon and blueberries in these delightful scones, perfect for afternoon teas and summertime gatherings.

Biscuits and scones are culinary treasures that have stood the test of time, becoming beloved staples in Southern cooking. Whether you're a breakfast enthusiast or an afternoon tea aficionado, these pastries offer a range of irresistible flavors and textures to delight your taste buds. With the guidance provided in this article, you can confidently embark on your baking journey and create these Southern delicacies in the comfort of your own kitchen. So gather your ingredients, preheat your oven, and let the aroma of freshly baked biscuits and scones fill your home with warmth and nostalgia.



Biscuits & Scones: Southern Recipe Collection!

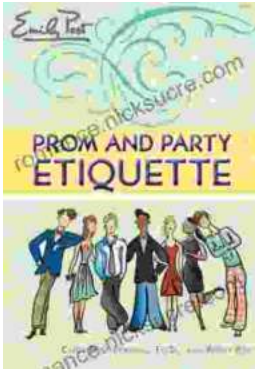
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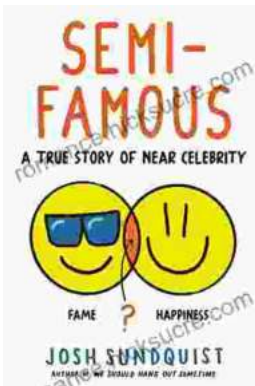
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