





Lemon Poppy Seed Biscuits

Yield: 24 biscuits



Ingredients

AP Flour	8 cups
Baking Powder	2 tbsp + 2 tsp
Kosher Salt	2 tbsp
Poppy Seeds	3 tbsp
Finely Grated Lemon Zest	1/4 cup
Sugar	2 tbsp
Baking Soda	2 tsp
Unsalted Butter	12 oz
Buttermilk	3 cups





Directions

1. Whisk together all dry ingredients in a mixing bowl.
 2. Cut butter into small cubes. Using mixer with paddle add in dry ingredients and then add in butter cubes. Mix on low and medium speeds alternating until the mixture appears and feels like "beach sand". Add in poppy seeds and lemon zest.
 3. Put dough hook on mixer and slowly add in buttermilk at low speed.
 4. Alternate low and medium speeds if needed to combine properly.
 5. Do not overwork the dough.
 6. Sprinkle some flour on the counter and roll the dough out so it is about 3/4"-1" thick. Cut out the biscuits and put on sheet tray with parchment paper. Bake in oven at 375F for about 20 minutes or until golden brown on top. Allow to cool for 5 minutes before using.
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