



Recipe Created by: Shirley Corriher; Shared by Chef Karl Worley in Art of the Biscuit

Biscuit Recipe -

INGREDIENTS

• **FOR THE BISCUITS**

- 2 cups all-purpose flour
- 3 tbsp. sugar
- 2 tsp. baking powder
- 1 tsp. Kosher salt

- 2 tbsp. butter, very cold
 - 2 tbsp. lard, very cold
 - 1 cup full-fat buttermilk
 - $\frac{2}{3}$ cup heavy cream
- **FOR SHAPING**
 - 1½ cups all-purpose flour
 - 4 tbsp. butter, melted

PREPARATION

1. Preheat oven to 425 degrees.
2. Butter the bottom and sides of a 10-inch cast iron skillet.
3. Mix together dry ingredients.
4. Grate the cold butter and lard into the dry ingredients and toss to distribute.
5. Pour buttermilk and cream into dry ingredients and mix until just barely combined. It should resemble cottage cheese.
6. Use 4-ounce scoop or spoon to place one dollop of dough into a bowl with the remaining flour.
7. Sprinkle flour on top. Pick up dough ball and gently shake off excess flour.
8. Place into the skillet very close together.
9. Bake for 20 minutes until golden brown and set.
10. Pour melted butter over biscuits as soon as they are out of the oven.

Recipe from [Karl Worley](#) of [Biscuit Love](#) in Nashville, Tennessee

<https://gardenandgun.com/recipe/karl-worleys-family-reserve-biscuits/>