

# TIPS FOR THE PERFECT BISCUIT



## **GET HANDSY**

Comes together best by hand.

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## **COLD BUTTER**

Put in freezer for 10-15 minutes then grate to evenly distribute.

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## **YOU DON'T NEED MUCH**

Flour, fat and liquid.

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## **FAT IS YOUR FRIEND**

Make with real butter, lard or animal fat.

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## **HOT**

Aim for an oven that is 400 - 450.°

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## **DON'T OVERWORK**

Overworking melts butter. Reduces layers.