



# Blueberry & Lemon Buttermilk Biscuits

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**Yields 24**



## INGREDIENTS

- 6 cups flour
- 90 ml baking powder
- 30 ml sugar
- 15 ml salt
- 1 cup unsalted butter – small cubed, cold
- 3 cups buttermilk (whole milk can be substituted)
- ½ pint fresh blueberries
- Zest of 2 lemons

## INSTRUCTIONS

- Sift the dry ingredients into a large mixing bowl
- Add the cold cubed butter; cut with a fork until rough crumbs form
- Add the buttermilk; mix with a fork until a rough ball forms
- Turn out dough onto a floured surface and form a 1" thick rectangle
- Fold over the rectangle and press back down to 1" thick
- Repeat 2 more times – before the third fold add the lemon zest and blueberries
- Cover loosely with a tea towel and let rest for 30 minutes
- Cut biscuit and transfer to a lined baking sheet
- Bake at 425° for 10-15 minutes

*Bon Appetit!*

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