Rolled Biscuits

2 cups of flour

1 tsp. salt

1 Tbsp. Baking Powder

½ Cup of Butter

1 Cup of Milk

1Tbsp Lemon Juice

1. Mix Milk and Lemon Juice together. Let stand 5 minutes.

2. Grate frozen butter using large holes of a box grater. Toss together grated butter and flour, salt, baking powder, in a medium bowl. Chill 5 minutes.

3. Make a well in center of mixture. Add buttermilk, and stir 15 times. Dough will be sticky.

4. Turn dough out onto a lightly floured surface. Lightly sprinkle flour over top of dough. Using a lightly floured rolling pin, roll dough into a 3/4-inch-thick rectangle (about 9 x 5 inches). Fold dough in half so short ends meet. Repeat rolling and folding process 4 more times.

5. Roll dough to 1/2-inch thickness. Cut with a 2 1/2-inch floured round cutter, reshaping scraps and flouring as needed.

6. Place dough rounds on a parchment paper-lined jelly-roll pan. Bake at 475° for 15 minutes or until lightly browned. Brush with melted butter.