**Flaky Buttery Biscuits**

12 servings

2 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon salt

1/4 teaspoon baking soda

7 tablespoons unsalted butter, chilled in freezer and cut into thin slices

3/4 cup cold buttermilk

2 tablespoons buttermilk for brushing

**Directions**

* Preheat oven to 425 degrees Line a baking sheet with parchment paper.
* Whisk flour, baking powder, salt, and baking soda together in a large bowl.
* Cut butter into flour mixture with a pastry blender until the mixture resembles coarse crumbs, about 5 minutes.
* Make a well in the center of butter and flour mixture. Pour in 3/4 cup buttermilk; stir until just combined.
* Turn dough onto a floured work surface, pat together into a ball.
* Pat dough out to about 1/2 inch thick.
* Cut out 12 biscuits using a 2 1/2-inch round biscuit cutter.
* Transfer biscuits to the prepared baking sheet. Press an indent into the top of each biscuit with your thumb.
* Brush the tops of biscuits with 2 tablespoons buttermilk.
* Bake in the preheated oven until browned, about 15 minutes