

# Ham Biscuits 2

written by The Recipe Exchange | May 29, 2014

## **Ingredients**

6 cups flour  
1 tsp. salt  
2 tbsp. baking powder  
2 tbsp. sugar  
1 stick plus 2 tbsp. butter, at room temperature  
2 cups buttermilk  
1 cup slivered ham

## **Directions**

Heat oven to 400°F. Lightly butter 2 baking sheets. In a large bowl, mix dry ingredients. With your fingers (they work best, really!), rub the butter in to the flour mixture until thoroughly combined. Stir in the buttermilk all at once. Add ham. Stir quickly but gently until a soft dough forms. Drop by the heaping tablespoonful onto prepared baking sheets. Bake 12 to 15 minutes or until golden. Cool on a rack.