**Whole Wheat Buttermilk Biscuits**

**Yield:** 12, 2-inch or 9, 3-inch

**Ingredients:**

 1 cup all-purpose flour

 1 cup whole wheat flour

 2 teaspoons baking powder

 1 teaspoons baking soda

 1 Tablespoon sugar

 ½ teaspoon salt

 ½ cup (trans fat-free) margarine

 1 cup buttermilk

**Preparation:**

1. **Preheat** oven to 450 degrees F. Place parchment paper on a baking sheet.
2. **Sift** together the flours, baking powder, baking soda, and salt.
3. **Cut in** margarine with a pastry blenderor 2 knives until the mixture resembles baby peas.
4. Add sugar to buttermilk. Make a **well** in the dry ingredients and add buttermilk all at once.
5. **Stir** with a fork just enough to moisten dry ingredients.
6. **Knead** gently 8-10 folds. Use a light hand and do not over knead, or biscuits will be tough.
7. **Roll** or pat to at least 3/4 inch thick.
8. **Cut** with a 2” or 3” cutter that has been dipped in flour. Repeat.
9. Apply an egg or milk **wash** using a pastry brush to add a little deeper color.
10. **Arrange** on baking sheet biscuits evenly apart for crispy sides or touching for soft sides.

11. **Bake** until lightly browned, 10-12 minutes.

**Variations:**

 Cheese – Add ½ cup grated cheese to dry ingredients after step #5.

 Bacon – Add ¼ cup bacon bits to dry ingredients after step #5.

 Herb – Add ¼ teaspoon each dried basil and oregano with dry ingredients.

 Garlic – Add 1 teaspoon fresh minced garlic to buttermilk.

 Dried Fruit – Add ½ cup fruit (raisins, currants, cranberry, cherry, etc.) after step #5.

 Cinnamon Sour Cream – ADD 2 Tablespoons white sugar and ½ teaspoon cinnamon to dry ingredients in step #2. OMIT buttermilk, ADD 2 Tablespoons milk & 1 cup sour cream.

**Serve with:** butter, jam, honey, gravy, honey butter, apple butter, peanut butter, etc.