

# BISCUITS

2 pounds 8 ounces pastry flour  
1 1/2 tablespoons salt  
2 tablespoon baking powder  
1 teaspoon baking soda  
2 ounces sugar  
12 ounces cold butter, cubed  
28 ounces cold buttermilk

1. Preheat oven to 400°.
2. Combine all dry ingredients.
3. Cut in the butter until the mixture resembles coarse meal with some pea-sized lumps of butter remaining.
4. Mix in the buttermilk JUST until the mixture is a shaggy mass with no loose liquid, then turn it out onto a liberally floured surface and press out to 1/2-inch thickness. Fold the dough in half, and then press out again. If the dough is still too soft, fold it one more time, keeping the surface underneath floured to prevent sticking. Press the dough to about 1/2-inch thickness and cut to desired shape and size. Bake on an ungreased sheet until golden.

RECIPE BY CHEF CATHAL ARMSTRONG

The National Gallery of Art and Restaurant Associates would like to thank Chef Cathal Armstrong, chef/owner of Restaurant Eve in Old Town Alexandria, Virginia — as well as Eamonn's A Dublin Chipper, PX, The Majestic, Virtue Feed and Grain, and Society Fair — for contributing his recipes and time. The Gallery also thanks Chef David Rogers and Restaurant Associates.

FRONT William Mills and Simeon Deming, *Sideboard*, New York, 1793–1798, mahogany with mahogany, satinwood, and curly maple veneers and light wood inlay; brass, National Gallery of Art, Promised Gift of George M. and Linda H. Kaufman



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at the National Gallery of Art



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