



Jojo's Biscuits

from the *Magnolia Table Cookbook* &
on the menu at *Magnolia Table* in
Waco, Texas

prep: 20 minutes, plus at least
30 minutes chilling
cook: 15 to 20 minutes
cool: 5 minutes

4 cups self-rising flour, plus more for the
work surface
2 tablespoons baking powder
1 teaspoon baking soda
 $\frac{3}{4}$ pound (3 sticks) salted butter, cold, cut
into $\frac{1}{2}$ -inch pieces or grated
2 large eggs, beaten, plus 1 large egg for
brushing
 $\frac{1}{2}$ cups buttermilk, or as needed, plus 1
tablespoon for brushing
Strawberry Jam or Bobo's Classic Gravy, for
serving (optional, see recipe below)

1. In a large bowl, whisk together the flour, baking powder, and baking soda. Add the butter and use a pastry blender to cut the butter into the flour until the pieces are even and about the size of peas.
2. Stir in the beaten eggs with a wooden spoon until combined. Stir in $\frac{1}{2}$ cups buttermilk until the dough comes together into a sticky mass. If it is too dry, add more buttermilk 1 tablespoon at a time, mixing after each addition, until it reaches the correct consistency. Cover the bowl and refrigerate for at least 30 minutes and up to overnight.
3. Position a rack in the middle of the oven and preheat the oven to 400°F. Line a baking sheet with parchment paper.

4. Scrape the dough onto a floured work surface. Use your floured hands to press it into a round roughly 14 inches across and about $\frac{1}{2}$ -inch thick.
5. Use a floured 2 $\frac{3}{4}$ -inch round cutter to cut out about 20 biscuits. If necessary, collect and pat out the scraps to cut more biscuits.
6. Transfer the biscuits to the prepared baking sheet, arranging them so that they all are touching.
7. In a small dish, beat together the remaining egg and 1 tablespoon buttermilk. Brush the mixture on the top of the biscuits.
8. Bake until golden brown, 15 to 20 minutes. Let cool slightly in the pan on a rack.
9. Biscuits are best the day they are made (and ideally fresh out of the oven!). Serve with strawberry jam or gravy, if desired. Store leftovers in an airtight container at room temperature for up to 2 days.

Makes about 20 biscuits

note: For longer storage, arrange the unbaked biscuits about $\frac{1}{2}$ -inch apart on two parchment-paper-lined baking sheets and freeze until solid. Transfer them to a zip-top plastic bag and freeze for up to 2 weeks. There is no need to thaw them before baking.

Butter Flight

strawberry, lemon & pumpkin

prep: 10 minutes **cook:** none
cool: 10 minutes

strawberry butter

1 cup (2 sticks) unsalted butter, at room
temperature
 $\frac{1}{4}$ cup strawberry preserves
 $\frac{1}{8}$ teaspoon sea salt

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lemon butter

1 cup (2 sticks) unsalted butter, at room
temperature
zest of 2 lemons

pumpkin butter

1 cup (2 sticks) unsalted butter, at room
temperature
 $\frac{1}{2}$ can pumpkin puree
 $\frac{1}{2}$ teaspoon pumpkin spice extract
 $\frac{1}{2}$ teaspoon cinnamon
1 tablespoon honey

1. In a stand mixer fitted with the whisk, beat the butter on high speed until light and fluffy, 4 to 5 minutes. Turn the speed to low and add the ingredients one at a time until well incorporated. Sprinkle in the salt and beat on high until light and fluffy, 1 to 2 minutes.
2. Transfer to an airtight container. Store in the refrigerator for up to 5 days or in the freezer for up to 1 month. Serve at room temperature.

Makes 1 cup (sixteen 1-tablespoon
servings) of each servings