Herb Biscuits

Ingredients
- 4 cups whole grain flour, spooned and leveled, and a little more for the work surface
- 2 tbsps. Baking powder
- 1 1/2 tbsps. Chopped fresh herbs (thyme, sage, and/or rosemary)
- 2 tps. Kosher salt
- 1 tsp. baking soda
- 1 1/4 (2 1/2 sticks) cold unsalted butter, chopped
- 1 1/2 cups buttermilk

Directions
1. Heat oven to 400 F. In a large bowl, whisk together the flour, baking powder, herbs, salt, and baking soda. Add the butter and, using a pastry blender or your fingers, cut in until crumbly. Add the buttermilk and stir until just moistened. Be careful not to over mix.

2. Transfer the dough to a lightly floured surface and knead it a few times to bring it together. Gently shape into a 1 1/4 inch thick disc. Using a 2 1/2 inch round cookie cutter or a small class, cut out 12 biscuits (flouring the cutter and reshaping as necessary). Place on 2 baking sheets. Bake, rotating halfway through, until golden for 15-20 minutes.