

Pumpkin-Buttermilk Biscuits

2 cups self-rising flour

1/4 teaspoon baking soda

1/4 teaspoon salt

1 teaspoon cinnamon or pumpkin pie spice

6 tablespoons cold unsalted butter, cut into small pieces

3/4 cup canned pumpkin

1/2 cup whole buttermilk

Preheat oven to 400°F. Place 8-inch cast-iron skillet* in oven to heat.
*If using baking pan instead of cast-iron skillet do not preheat the pan.

Combine flour, baking soda, salt, and spice in a medium bowl. Add cold butter pieces to flour. Using a pastry blender or 2 forks, cut butter into flour mixture until coarse crumbs form. Place bowl in freezer 10 minutes to chill.

Whisk together pumpkin and buttermilk in a small bowl. Add buttermilk mixture to flour mixture, stirring until just moistened. Turn dough out onto a well-floured surface. Shape dough into a flat log; fold into thirds, like a letter. Roll to 1-inch thickness. Using a 2 1/2-inch round cutter, cut dough into 8 biscuits. Remove skillet from oven, and melt 1 tablespoon of the softened butter in hot skillet, swirling to coat. (If using baking pan, brush bottom of pan with 1 tablespoon melted butter.) Arrange biscuits in skillet, with sides touching. Melt another 1 tablespoon of the softened butter, and brush over tops of biscuits. Sprinkle tops with sugar.

Bake in preheated oven until biscuits are puffed and browned, about 15 minutes.

Serve with homemade pumpkin butter: Combine 4 tablespoons butter at room temperature, 1/2 teaspoon cinnamon, a pinch of nutmeg, 1/4 cup canned pumpkin, and 1 1/2 teaspoons confectioners' sugar. Beat with electric mixer until combined.