

Grandma's Biscuits and Chocolate Gravy

Biscuits

2 ½ cups self-rising white flour
1 ½ teaspoons baking powder
½ teaspoon sugar
¼ teaspoon baking soda
4 tablespoons (1/2 stick) unsalted butter
1 cup buttermilk
Flour for dusting

Chocolate Gravy

1 ½ cups sugar
2 tablespoons unsweetened cocoa powder
1 tablespoon unbleached, all-purpose flour
1 teaspoon vanilla extract
2 tablespoons cornstarch, optional

Preheat the oven to 450 F. Grease a baking sheet.

Biscuits:

Whisk together the flour, baking powder, sugar, and baking soda in a large bowl. With a pastry blender or fork, cut in the butter until the mixture is crumbly. Stir in the buttermilk and mix until a soft dough forms. Turn the dough out onto a clean work surface dusted with flour and pat into a 3/4-inch-thick circle. Using a 2-inch round cutter or glass, cut the dough in 12 biscuits, gently reshaping the scraps as necessary. Place the biscuits on the prepared baking sheet and bake for approximately 8 minutes or until puffed and golden brown. Transfer to a wire rack to cool slightly.

For the Chocolate Gravy:

Whisk together the sugar, cocoa powder, and flour in a medium saucepan. Slowly whisk in 3 cups of water, followed by the vanilla. Turn the heat to medium and bring the mixture to a boil. Reduce the heat to low and simmer for 10 minutes, whisking constantly. To create a thicker gravy, blend together the cornstarch with 2 tablespoons of cold water in a small bowl. Transfer this mix to the chocolate gravy and whisk the gravy over low heat until thickened.

To serve, cut each warm biscuit in half horizontally. Lay both halves, cut side up in a bowl. Spoon the warm chocolate gravy over the biscuits. Yummo!