

## These 7UP Biscuits Are the Softest, Fluffiest Biscuits I've Ever Made

I didn't believe the hype until I tried them myself, but these



OVEN  
**450°F**

TIME  
**10 min**

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SAVE  
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### INGREDIENTS

2 cups Bisquick baking mix  
¾ cup sour cream  
¾ cup 7UP (not diet)  
... cup unsalted butter, melted

### DIRECTIONS

1. Step 1: Prepare the PanI preheat the oven to 450°F and pour the melted butter into the bottom of a 9x9-inch baking dish. You can tilt the dish to make sure the butter coats the entire bottom evenly.
2. Step 2: Mix the DoughIn a medium bowl, I stir together the Bisquick and sour cream until crumbly. Then I slowly add the 7UP and stir just until a soft, sticky dough forms. The dough will be wet, and that's exactly how it should be.
3. Step 3: Shape the BiscuitsI turn the dough out onto a floured surface (you can sprinkle a little Bisquick instead of flour). I gently pat it into a 1-inch-thick square or round, then cut it into 9 equal pieces using a biscuit cutter or a sharp knife.
4. Step 4: BakeI place each biscuit into the buttered baking dish and bake for 12 to 15 minutes, until they're puffed and lightly golden on top.
5. Step 5: ServeOnce they're out of the oven, I let them rest for a few minutes before serving. The bottoms soak up that buttery base, and the tops stay soft and tender.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-7up-biscuits-are-the-softest-fluffiest-biscuits-ive-ever-made/>