

Flaky Homemade Buttermilk Biscuits That Bake Up Perfect Every Time

Buttermilk Biscuits ??



OVEN
450°F

TIME
10 min

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INGREDIENTS

- 2 cups all-purpose flour
- 2% tsp baking powder
- 1 tsp sugar
- % tsp salt
- % cup unsalted butter, cold and cubed
- ¾ cup buttermilk (plus more for brushing tops)

DIRECTIONS

- 1. Preheat the Oven:** Set your oven to 450°F (230°C) and line a baking sheet with parchment paper.
- 2. Mix Dry Ingredients:** In a large bowl, whisk together flour, baking powder, sugar, and salt.
- 3. Cut in the Butter:** Add the cold, cubed butter to the flour. Use a pastry cutter or your fingers to work it into the mixture until it looks like coarse crumbs with pea-sized pieces of butter.
- 4. Add Buttermilk:** Slowly pour in the buttermilk, stirring just until the dough comes together. Don't overmix-a shaggy dough is perfect.
- 5. Shape the Dough:** Turn the dough onto a floured surface and gently knead it 4-5 times. Pat it into a 1-inch thick rectangle.
- 6. Cut the Biscuits:** Use a 2-inch round cutter (don't twist!) to cut out the biscuits. Gather scraps and repeat until all dough is used.
- 7. Arrange & Brush:** Place biscuits on the sheet close together for soft edges or spaced out for crispier sides. Brush the tops with buttermilk.
- 8. Bake:** Bake for 12-15 minutes, or until the tops are golden brown. Cool slightly and serve warm.

SWAPS & NOTES

Make a quick substitute: ¾ cup milk + 2 tsp lemon juice or vinegar, let sit 5 mins.

It creates steam while baking, making flaky layers.

Add-ins like cheddar cheese, chives, or garlic powder work beautifully for savory twists.

Brush tops with honey butter for a sweet breakfast vibe.
??? Directions 1.

