

Scratch-Made Biscuits - Buttery, Flaky, and Foolproof Every Time

butter, cut into small cubes



OVEN
450°F

TIME
15 min

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INGREDIENTS

3 cups all-purpose flour
3 tablespoons sugar
 $\frac{1}{2}$ teaspoon salt
4 teaspoons baking powder
 $\frac{1}{2}$ teaspoon cream of tartar
 $\frac{3}{4}$ cup COLD butter, cut into small cubes
1 egg
1 cup whole milk

DIRECTIONS

- 1.** ? Step 1: Preheat and Prep: Preheat your oven to 450°F (232°C). Lightly grease or line a baking sheet with parchment.
- 2.** ? Step 2: Mix Dry Ingredients: In a large bowl, combine flour, sugar, salt, baking powder, and cream of tartar.
- 3.** ? Step 3: Cut in Cold Butter: Add the cold, cubed butter and cut it in using a pastry cutter or your fingers. The mixture should look crumbly with pea-sized butter pieces throughout.
- 4.** Tip: Stick the bowl in the fridge for a few minutes if the butter starts melting.
- 5.** ? Step 4: Add Wet Ingredients: In a small bowl, whisk together the egg and milk. Add to the flour mixture and stir just until combined. The dough will be sticky-resist the urge to overmix.
- 6.** ? Step 5: Knead and Shape: Turn the dough out onto a well-floured surface. Sprinkle a bit of flour on top and gently knead 10-15 times. Pat into a $\frac{3}{4}$ inch thick round.
- 7.** ? Step 6: Cut Biscuits: Use a biscuit cutter or glass to cut biscuits. Re-roll scraps gently to get 9-12 biscuits.
- 8.** ? Step 7: Bake: Place biscuits on the prepared baking sheet. Bake for 10-15 minutes, until tops are golden brown.
- 9.** Optional: Brush with melted butter right out of the oven for that golden glow and extra flavor.

SWAPS & NOTES

Butter: Stick with unsalted butter and make sure it's very cold.

You can even freeze it and grate it for extra flakiness.

Milk: Whole milk is ideal, but you can sub buttermilk for tangier flavor-just omit cream of tartar.

Cream of Tartar: Helps give the biscuits rise and tenderness.

TIPS FOR SUCCESS

Keep everything cold: Cold butter = flaky biscuits.

Chill the dough if your kitchen is warm.

Don't overwork: Overmixing leads to dense biscuits.

Handle the dough gently and briefly.

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

Original recipe: <https://chefmaniac.com/scratch-made-biscuits-buttery-flaky-and-foolproof-every-time/>