

No-Fuss Peach Biscuits with Melted Butter and Glaze

Golden, Buttery, Juicy Biscuits That Bake in a Pool of Flavor



OVEN
450°F

TIME
30 min

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INGREDIENTS

For the Biscuits:

2 cups all-purpose flour

1 tbsp baking powder

1 tbsp granulated sugar

1 tsp salt

1 $\frac{1}{2}$ cups buttermilk, cold

$\frac{1}{2}$ cup unsalted butter, melted

1 $\frac{1}{2}$ cups canned or fresh diced peaches (drained if canned)

... cup peach juice or syrup (from canned peaches or fresh puree)

For the Glaze:

1 cup powdered sugar

1-2 tbsp milk

... tsp vanilla extract

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 450°F (232°C). Pour the melted butter into an 8x8-inch baking dish, coating the bottom.
- 2.** Mix the Dough: In a large mixing bowl, whisk together flour, baking powder, sugar, and salt. Stir in cold buttermilk just until combined. Do not overmix-the dough should be lumpy.
- 3.** Gently fold in the diced peaches.
- 4.** Assemble the Biscuits: Pour the biscuit batter into the buttered baking dish. Spread it out evenly with a spatula-but don't stir the butter into the batter. Let it pool at the edges. Drizzle the peach juice or syrup across the top.
- 5.** Bake: Bake for 25-30 minutes, or until the top is golden brown and the center is set.
- 6.** Let cool in the pan for 5-10 minutes before glazing.
- 7.** Glaze and Serve: In a small bowl, whisk together the powdered sugar, milk, and vanilla extract. Drizzle over warm biscuits for a sweet finish.

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

Original recipe: <https://chefmaniac.com/no-fuss-peach-biscuits-with-melted-butter-and-glaze/>