

Transform Your Breakfast with These Irresistible Billion Dollar Buttery Biscuits

1 tablespoon granulated sugar



OVEN
450°F

TIME
12-15 min

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INGREDIENTS

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 tablespoon granulated sugar
1/2 cup unsalted butter, cold and cubed
3/4 cup buttermilk (or milk with 1 tablespoon vinegar added)
2 tablespoons melted butter (for brushing)

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 450°F (230°C) and line a baking sheet with parchment paper.
- 2.** Mix : Dry Ingredients: In a large mixing bowl, whisk together the flour, baking powder, baking soda, salt, and sugar until well combined.
- 3.** Cut in the : Butter: Add the cold, cubed butter to the flour mixture. Using a pastry cutter or your fingers, cut the butter into the flour until the mixture resembles coarse crumbs with some pea-sized pieces of butter remaining.
- 4.** Add : Buttermilk: Pour in the buttermilk and stir gently with a fork until just combined. Be careful not to overmix; the dough should be slightly sticky.
- 5.** Shape the : Biscuits: Turn the dough out onto a floured surface and gently knead it a few times until it comes together. Pat the dough into a rectangle about 1-inch thick. Use a biscuit cutter or a glass to cut out biscuits, re-rolling the scraps as needed.
- 6.** Bake: Place the biscuits on the prepared baking sheet, close together for soft sides or spaced apart for crispier edges. Brush the tops with melted butter. Bake for 12-15 minutes, or until golden brown.
- 7.** Serve: Remove from the oven and brush with additional melted butter if desired. Serve warm with your favorite jam, honey, or alongside your favorite meal.

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

Original recipe: <https://chefmaniac.com/transform-your-breakfast-with-these-irresistible-billion-dollar-buttery-biscuits/>