

## Sweet Blueberry Biscuits with Glaze - A Comforting Breakfast Treat

Sweet Blueberry Biscuits with Vanilla-Lemon Glaze



**OVEN**  
**450°F**

**TIME**  
**12 min**

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### INGREDIENTS

- 2 cups all-purpose flour
- 1 cup cold milk
- 1/3 cup sugar
- 5 tablespoons cold or frozen butter
- 4 teaspoons baking powder
- 1 teaspoon salt
- 3 ounces blueberries (fresh or dried)
- 1 cup powdered sugar
- 1/8 cup water
- 1 teaspoon vanilla extract
- 1/2 teaspoon lemon juice

#### ? Ingredient Notes & Swaps:

**Frozen Butter:** This is key! It creates flaky layers. Grating the butter or breaking it into chunks gives those signature pockets.

**Blueberries:** Fresh will burst slightly in the oven, while dried offer a chewy texture. Either works!

**Glaze:** Add a little lemon zest for even more zing, or swap in almond extract for a twist.

#### ??? How to Make Sweet Blueberry Biscuits:

Preheat your oven to 450°F (230°C).

Whisk together flour, salt, sugar, and baking powder in a large bowl.

Add milk and gently fold in blueberries. Don't overmix!

Break in frozen butter chunks and fold gently into dough. You want butter pieces to stay visible.

Roll dough on a floured surface to 1/4-1/8 inch thick.

Cut out biscuits with a biscuit cutter or glass.

You should get about six.

Place on baking sheet lined with parchment paper.

Bake 7-12 minutes, until golden brown.

Brush warm biscuits with 1 tablespoon melted butter.

Whisk glaze ingredients in a bowl, then drizzle over biscuits while they're warm.

? Tips for Biscuit Success:

Keep ingredients cold: Especially the butter. You want it to steam during baking and create rise.

Don't overwork the dough: This keeps them tender.

Customize the glaze: Mix in lemon zest, cinnamon, or even a splash of blueberry juice for color.

? Serving Ideas & Pairings:

Pair with Blueberry Lemonade for a fruit-forward refreshment.

Serve as dessert alongside Chocolate Chip Cookie Dough Brownie Bombs for an epic bake-off.

Make it a snack plate with Monster Cookie Energy Balls.

Bake up a variety by also trying Chocolate Chip Cookie Bites or Cake Mix Cookies.

## DIRECTIONS

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2. Whisk together flour, salt, sugar, and baking powder in a large bowl.
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9. Brush warm biscuits with 1 tablespoon melted butter.
10. Whisk glaze ingredients in a bowl, then drizzle over biscuits while they're warm.
11. ? Tips for Biscuit Success: Keep ingredients cold: Especially the butter. You want it to steam during baking and create rise.
12. Don't overwork the dough: This keeps them tender.
13. Customize the glaze: Mix in lemon zest, cinnamon, or even a splash of blueberry juice for color.
14. ? Serving Ideas & Pairings: These biscuits are the kind of treat that go with anything from a weekend brunch spread to an afternoon tea:
15. Pair with : Blueberry Lemonade for a fruit-forward refreshment.
16. Serve as dessert alongside : Chocolate Chip Cookie Dough Brownie Bombs for an epic bake-off.
17. Make it a snack plate with : Monster Cookie Energy Balls.

18. Bake up a variety by also trying : Chocolate Chip Cookie Bites or Cake Mix Cookies.
19. ? Storage & Reheating: Store at room temp: In an airtight container for up to 2 days.
20. Fridge: Up to 4 days-just warm them before eating.
21. Freezer: Freeze before glazing for up to 1 month. Reheat and glaze fresh.
22. To reheat: pop them in a 300°F oven for 5-7 minutes or microwave for 10-15 seconds.
23. ? More Recipes You'll Love: These Chocolate Chip Cookie Bites
24. Blueberry : Lemonade
25. Cake : Mix Cookies

## SWAPS & NOTES

Grating the butter or breaking it into chunks gives those signature pockets.

Blueberries: Fresh will burst slightly in the oven, while dried offer a chewy texture.

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

Original recipe: <https://chefmaniac.com/sweet-blueberry-biscuits-with-glaze-a-comforting-breakfast-treat/>

Glaze: Add a little lemon zest for even more zing, or swap in almond extract for a twist. ???