

## Butter Swim Biscuits: The Easiest, Most Buttery Biscuits You'll Ever Make

with just a few simple pantry staples.



**OVEN**  
**450°F**

**TIME**  
**5 min**

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### INGREDIENTS

- 2 ½ cups all-purpose flour
- 2 tablespoons granulated sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 ¾ cups buttermilk (or whole milk with 1 tablespoon vinegar/lemon juice)
- ½ cup (1 stick) unsalted butter, melted

How to Make Butter Swim Biscuits:

1. Preheat the Oven:
2. Mix the Biscuit Dough:
3. Pour and Spread the Dough:
4. Score the Biscuits:
5. Bake Until Golden:
6. Serve and Enjoy:

My Best Tips for Perfect Butter Swim Biscuits:

Use cold buttermilk - Cold liquids help create a light and fluffy texture.

Don't overmix the dough - Stir until just combined; overmixing can make the biscuits dense.

Try different flavors - Add cheddar cheese, garlic powder, or herbs for a fun twist.

Use a glass or ceramic baking dish - This ensures even baking and a perfect golden crust.

What to Serve with Butter Swim Biscuits:

With breakfast - Serve with scrambled eggs, bacon, and sausage gravy.

As a side for dinner - Perfect with soups, chili, or fried chicken.

With jam or honey - A simple yet delicious way to enjoy them.

For making biscuit sandwiches - Stuff them with ham, turkey, or even fried chicken for a hearty sandwich.

FAQs:

## DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 450°F (232°C). While it heats up, pour the melted butter into an 8x8-inch or 9x9-inch baking dish, ensuring the bottom is fully coated.
- 2. Mix the Biscuit Dough:** In a mixing bowl, whisk together the flour, sugar, baking powder, and salt. Slowly pour in the buttermilk, stirring until just combined. The dough will be sticky-that's exactly what you want!
- 3. Pour and Spread the Dough:** Carefully pour the dough into the butter-filled dish. Use a spatula to spread it out evenly. The butter will rise up around the dough-that's the magic of these biscuits!
- 4. Score the Biscuits:** Before baking, use a knife to lightly score the dough into 9 equal squares. This helps the biscuits bake evenly and makes them easier to cut once done.
- 5. Bake Until Golden:** Place the dish in the oven and bake for 20-25 minutes, or until the biscuits are golden brown on top and a toothpick inserted in the center comes out clean.
- 6. Serve and Enjoy:** Let the biscuits rest for a few minutes, then slice along the scored lines and serve warm. These are perfect on their own, with butter and jam, or as a side to your favorite meal.
- 7. My Best Tips for Perfect Butter Swim Biscuits:** Use cold buttermilk - Cold liquids help create a light and fluffy texture.
- 8. Don't overmix the dough -** Stir until just combined; overmixing can make the biscuits dense.
- 9. Try different flavors -** Add cheddar cheese, garlic

powder, or herbs for a fun twist.

10. Use a glass or ceramic baking dish - This ensures even baking and a perfect golden crust.
11. What to Serve with Butter Swim Biscuits: These biscuits are incredibly versatile! Here are some of my favorite ways to enjoy them:
12. With breakfast - Serve with scrambled eggs, bacon, and sausage gravy.
13. As a side for dinner - Perfect with soups, chili, or fried chicken.
14. With jam or honey - A simple yet delicious way to enjoy them.
15. For making biscuit sandwiches - Stuff them with ham, turkey, or even fried chicken for a hearty sandwich.
16. FAQs: Can I make these biscuits without buttermilk? Yes! If you don't have buttermilk, mix 1 ¼ cups whole milk with 1 tablespoon of vinegar or lemon juice and let it sit for 5 minutes before using.
17. How do I store leftovers? Store any leftover biscuits in an airtight container at room temperature for up to 2 days or in the fridge for up to a week.
18. Can I freeze these biscuits? Absolutely! Once cooled, wrap them tightly in plastic wrap and store them in a freezer-safe bag for up to 3 months. Reheat in the oven at 350°F for 10 minutes.
19. These : Butter Swim Biscuits are proof that sometimes, the simplest recipes are the most delicious. Whether you're serving them for breakfast or alongside dinner, they'll quickly become a family favorite.
20. Give them a try and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/butter-swim-biscuits-the-easiest-most-buttery-biscuits-youll-ever-make/>