

## Butter Swim Sausage Biscuits - Fluffy, Cheesy, and Loaded with Flavor

Butter Swim Biscuits with Sausage and Cheddar - Your New Favorite Breakfast Bake



OVEN  
**450°F**

TIME  
**10 min**

METHOD  
**Air fryer**

PRINT  
**Recipe Card**

### INGREDIENTS

- 1 lb breakfast sausage
- 2<sup>00</sup>/<sub>100</sub> cups all-purpose flour
- 1 tbsp granulated sugar
- 1 tbsp baking powder
- 1<sup>1</sup>/<sub>2</sub> cups buttermilk
- 1<sup>00</sup>/<sub>100</sub> cups shredded cheddar cheese
- <sup>00</sup>/<sub>100</sub> cup salted butter (melted)

### DIRECTIONS

1. Step 1: Cook the Sausage: In a large skillet over medium-high heat, cook sausage until no pink remains (8-10 minutes).
2. Drain on paper towels and set aside.
3. Step 2: Make the Biscuit Dough: In a large bowl, whisk together flour, sugar, and baking powder.
4. Pour in 1<sup>1</sup>/<sub>2</sub> cups buttermilk and stir to form a sticky dough. Add a bit more buttermilk if needed.
5. Gently fold in shredded cheddar cheese and cooked sausage.
6. Step 3: Prepare the Baking Dish: Preheat oven to 450°F (232°C).
7. Melt butter and pour it into a greased 9x9-inch baking dish.
8. Pour the biscuit dough over the melted butter. Use a greased hand to gently spread it evenly.
9. Step 4: Score & Bake: Use a knife or spatula to lightly score the dough into 9 squares.
10. Bake for 25-30 minutes on the middle rack, rotating once. Cover with foil if browning too quickly.
11. Step 5: Serve & Enjoy: Check for doneness with a toothpick-if it comes out clean, they're ready.
12. Let cool slightly, slice along scored lines, and serve warm.

### SWAPS & NOTES

& Swaps Sausage : Use pork breakfast sausage or sub in turkey sausage for a leaner take.

Cheddar : Sharp cheddar adds great flavor, but feel free to use a blend (like Monterey Jack or Pepper Jack).

Buttermilk : Essential for tenderness-substitute with milk plus 1  
tbsp vinegar or lemon juice if needed.

Step-by-Step Instructions Step 1: Cook the Sausage In a large skillet over medium-high heat, cook sausage until no pink remains (8-10 minutes).

### TIPS FOR SUCCESS

Don't overmix the dough-just stir until ingredients are combined.

Scoring the dough before baking makes slicing cleaner after.

Brush with melted butter during the last 5 minutes of baking.

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

Original recipe: <https://chefmaniac.com/butter-swim-sausage-biscuits-fluffy-cheesy-and-loaded-with-flavor/>