

Peach Butter Swim Biscuits - Fluffy, Juicy & Irresistible

Peach Butter Swim Biscuits: Summer's Juicy Biscuit Surprise



OVEN
450°F

TIME
10 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 Tbsp baking powder
- 1 Tbsp granulated sugar
- 1 tsp salt
- 1⁰⁰/₁₀₀ cups buttermilk (cold)
- ⁰⁰/₁₀₀ cup unsalted butter, melted (for the pan)
- 1⁰⁰/₁₀₀ cups diced peaches (fresh or well-drained canned)
- ... cup peach juice or syrup
- 1 cup powdered sugar
- 1-2 Tbsp milk
- ... tsp vanilla extract

Instructions:

1. Prep & Preheat:
2. Mix the Batter:
3. Assemble:
4. Bake:
5. Glaze & Serve:

Tips for Perfect Sun-Kissed Biscuits:

Keep buttermilk cold to promote fluffy rise-no one likes dense biscuits.

Drain the peaches well to avoid soggy batter.

Don't overmix-fold just until combined for tender results.

Serve warm-the glaze soaks in best when biscuits are hot from the oven.

Serving & Pairings:

A dollop of plain Greek yogurt or whipped cream

Slices of fresh peaches or berries

Honeyed butter for extra indulgence

Sheet Pan Quesadillas - simple, cheesy crowd-pleaser

3-Ingredient Egg Wraps - light, protein-packed breakfast side

Crockpot Nacho Dip - perfect for dipping and snacking alongside

Storage & Reheating:

Room Temperature: Store in an airtight container for up to 2 days-reheat to refresh.

Freezer: Freeze cooled biscuits individually. Thaw briefly and reheat to make them taste fresh out of the oven.

Final Thoughts:

DIRECTIONS

1. **Prep & Preheat:** Preheat oven to 450°F (232°C). Pour melted butter into an 8x8 baking dish-this forms the buttery base for your biscuits.? Prep time: 10 minutes
2. **Mix the Batter:** In a bowl, whisk together flour, baking powder, sugar, and salt. Stir in cold buttermilk until just combined-don't overmix. Gently fold in the diced peaches.
3. **Assemble:** Pour the batter evenly into the butter-lined dish. Drizzle the peach juice over the top-it helps keep the biscuits moist and adds flavor from the syrup.
4. **Bake:** Bake 25-30 minutes or until golden brown and set in the center. Don't open the oven early-these need steady heat to rise beautifully.? Baking time: 30 minutes
5. **Glaze & Serve:** Whisk powdered sugar, milk, and vanilla until smooth. Drizzle over warm biscuits for a sweet, glossy finish.
6. **Tips for Perfect Sun-Kissed Biscuits:** Keep buttermilk cold to promote fluffy rise-no one likes dense biscuits.
7. Drain the peaches well to avoid soggy batter.
8. Don't overmix-fold just until combined for tender results.
9. Serve warm-the glaze soaks in best when biscuits are hot from the oven.
10. **Serving & Pairings:** Serve these biscuits warm for brunch, snack time, or dessert. Pair them with:
11. A dollop of plain : Greek yogurt or whipped cream

12. Slices of fresh peaches or berries
13. Honeyed butter for extra indulgence
14. And if you're planning a full southern-inspired spread, why not include savory options like:
15. Sheet : Pan Quesadillas - simple, cheesy crowd-pleaser
16. 3-Ingredient Egg Wraps - light, protein-packed breakfast side
17. Crockpot : Nacho Dip - perfect for dipping and snacking alongside
18. Storage & Reheating: Room Temperature: Store in an airtight container for up to 2 days-reheat to refresh.
19. Freezer: Freeze cooled biscuits individually. Thaw briefly and reheat to make them taste fresh out of the oven.
20. Final Thoughts: These Peach Butter Swim Biscuits are simple, comforting, and full of summer charm. They turn pantry staples and peaches into a warm, glazed delight you'll crave any time. Baker's tip: they disappear fast, so don't forget to make enough! Enjoy and share how you served them-I'd love to hear!

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

Original recipe: <https://chefmaniac.com/peach-butter-swim-biscuits-fluffy-juicy-irresistible/>