

## Billion Dollar Buttery Biscuits: The Fluffiest, Most Delicious Biscuits Ever

### Billion Dollar Buttery Biscuits



**OVEN**  
**425°F**

**TIME**  
**5-10 min**

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**SAVE**  
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#### INGREDIENTS

2 cups all-purpose flour, plus more for dusting  
1 tablespoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup (1 stick) unsalted butter, very cold and cut into small cubes  
3/4 cup cold buttermilk, plus more if needed  
2 tablespoons melted unsalted butter (for brushing on top)

#### DIRECTIONS

1. Follow these steps for biscuit perfection:
2. Prepare : Oven and Pan: Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper, or simply use an ungreased baking sheet.
3. Combine : Dry Ingredients: In a large mixing bowl, whisk together the flour, baking powder, baking soda, and salt.
4. Cut in : Cold Butter: Add the very cold, cubed butter to the dry ingredients. Using a pastry blender, your fingertips, or a food processor, cut the butter into the flour mixture until it resembles coarse crumbs with some pea-sized pieces of butter remaining. This is crucial for flaky layers!
5. Add : Buttermilk: Pour the cold buttermilk into the flour-butter mixture. Use a fork or your hands to gently mix until the dough just comes together. Be careful not to overmix; the dough will be shaggy and slightly sticky, but no dry flour should remain.
6. Knead : Lightly & Fold: Turn the dough out onto a lightly floured surface. Gently knead and fold the dough 4-5 times. The goal is to create layers, not develop gluten. You can gently pat it into a rough rectangle, fold it in thirds like a letter, rotate, and repeat 2-3 more times.
7. Cut : Biscuits: Gently pat or roll the dough to about 1/2 to 3/4-inch thickness. Using a 2-inch biscuit cutter (or a round cookie cutter, or even a glass rim), cut out biscuits. Press straight down - do not twist the cutter, as twisting seals the edges and prevents rising. Rework scraps gently and cut any remaining biscuits.

8. Arrange and Bake: Place the cut biscuits on your prepared baking sheet. For softer sides, place them close together so they touch. For crispier sides, space them about 1 inch apart.
9. Bake: Bake for 12-15 minutes, or until the tops are golden brown and the biscuits have risen beautifully.
10. Butter : Top: As soon as they come out of the oven, brush the tops of the hot biscuits with the 2 tablespoons of melted unsalted butter. This adds extra flavor and a beautiful sheen.
11. Serve: Serve warm and enjoy!

## SWAPS & NOTES

Flour: All-purpose flour is traditional.

For a lighter biscuit, some prefer self-rising flour, in which case you would omit the baking powder and baking soda, and adjust salt to taste.

You can even grate it from frozen for easier incorporation and more flaky layers.

Using unsalted butter allows you to control the salt content.

## TIPS FOR SUCCESS

Keep Ingredients Cold: This is the #1 rule for flaky biscuits.

Cold butter + cold buttermilk = steam pockets = flaky layers.

Don't Overwork the Dough: Handle the dough as little as possible.

The less you work it, the more tender your biscuits will be. "Cut" the Butter, Don't Melt It: You want visible pieces of butter in your dough.

