

Fluffy Homemade Biscuits: Easy Recipe for Golden Perfection

, cold and cut into small pieces



OVEN
425°F

TIME
5 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 Tablespoon baking powder
- 1 teaspoon salt
- 1 Tablespoon sugar
- 1/2 cup unsalted butter, cold and cut into small pieces
- 3/4 cup milk (or buttermilk for a tangier flavor and softer crumb)

Swaps and Notes:

Flour: All-purpose flour is standard. For a slightly different texture, some bakers prefer a soft wheat flour like White Lily, common in Southern biscuit making.

Baking Powder: Ensure your baking powder is fresh for the best rise.

Butter: Using cold unsalted butter is crucial. The small pieces create pockets in the dough that steam in the oven, leading to flaky layers. You can even grate frozen butter if you prefer.

Milk/Buttermilk: Buttermilk adds a subtle tang and reacts with the baking powder to give a more tender crumb. If you don't have buttermilk, you can make a quick substitute: add 1 tablespoon of lemon juice or white vinegar to a liquid measuring cup, then fill to the 3/4 cup mark with regular milk. Let it sit for 5 minutes before using.

Sugar: A small amount of sugar balances the flavor and helps with browning. You can slightly reduce or

omit if you prefer a less sweet biscuit.

DIRECTIONS

1. Making perfect biscuits is all about gentle handling and cold ingredients.
2. Preheat : Oven: Preheat your oven to a hot 425°F (220°C). A hot oven helps the biscuits rise quickly and become flaky.
3. Mix : Dry Ingredients: In a large bowl, whisk together the all-purpose flour, baking powder, salt, and sugar. Whisk well to ensure all ingredients are evenly distributed.
4. Cut in : Butter: Add the cold butter pieces to the flour mixture. Using a pastry cutter, two forks, or your fingertips, quickly work the butter into the flour until the mixture resembles coarse crumbs, with some pea-sized pieces of butter still visible. The key is to work quickly to keep the butter cold.
5. Add : Milk: Pour in the 3/4 cup milk (or buttermilk). Stir with a spoon or spatula until the dough just comes together and no dry spots of flour remain. Be very careful not to overmix the dough; overmixing develops gluten and results in tough biscuits.
6. Knead the : Dough: Turn the dough out onto a lightly floured surface. Gently knead it just a few times (about 4-5 folds) until it mostly comes together and is cohesive. Pat the dough into a 1-inch thick rectangle (or a rough circle).
7. Cut : Biscuits: Use a biscuit cutter (or a round glass with a floured rim) to cut out biscuits from the dough. For the best rise, press straight down firmly without twisting the cutter. This keeps the layers intact. Place the cut biscuits on an ungreased baking sheet. For softer sides, place them close together; for crispier sides, space them farther apart. Gather

any scraps, gently press them together, and cut out any remaining biscuits (these won't rise quite as high).

8. Bake: Bake in the preheated oven for 12-15 minutes, or until the tops are beautifully golden brown and the biscuits have risen significantly.
9. Serve: Remove from the oven and serve warm immediately.

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