

## Fluffy 7-Up Biscuits: The Easiest, Most Tender Biscuits Ever!

fluffy, incredibly tender, and have beautiful layers



**OVEN**  
**425°F**

**TIME**  
**12-15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 cups self-rising flour

$\frac{1}{2}$  cup unsalted butter, very cold and cut into small pieces

1 cup cold 7-Up (or other lemon-lime soda)

Optional: 2 tablespoons melted butter (for brushing tops)

Swaps and Notes:

**Self-Rising Flour:** This is crucial for 7-Up biscuits as it already contains baking powder and salt, which interact with the soda. Do not substitute with all-purpose flour unless you add your own baking powder and salt (for every 1 cup of all-purpose flour, add 1  $\frac{1}{2}$  teaspoons baking powder and ... teaspoon salt).

**Butter:** As with any good biscuit, very cold butter is essential for creating flaky layers. Cut it into small pieces or even grate it. Unsalted butter is preferred to control saltiness.

**7-Up:** Any brand of lemon-lime soda will work, as long as it's cold and fizzy. The carbonation is what helps the biscuits rise. Don't use flat soda.

**Optional Melted Butter:** Brushing the tops with melted butter just before or after baking adds a beautiful golden sheen and extra richness.

**Add-ins (Optional):** For a slightly savory biscuit, a pinch of garlic powder or dried herbs (like chives or dill) can be added to the flour. For a sweeter biscuit, you could add 1-2 tablespoons of sugar to the flour.

Instructions:

**Preheat Oven & Prep Pan:** Preheat your oven to 425°F (220°C). Lightly grease a baking sheet or a 9-inch cast-iron skillet, or line with parchment paper. A cast-iron skillet can help create a wonderfully golden bottom crust.

**Combine Flour & Butter:** In a large bowl, place the 2 cups of self-rising flour. Add the ¾ cup of very cold unsalted butter, cut into small pieces.

Using a pastry blender, two knives, or your fingertips, cut the butter into the flour until the mixture resembles coarse crumbs with some pea-sized pieces of butter remaining. The colder the butter and the less you handle it with warm hands, the flakier your biscuits will be.

**Add 7-Up:** Pour the 1 cup of cold 7-Up into the flour and butter mixture. Stir with a fork or rubber spatula until just combined. The dough will be shaggy and quite sticky. Do not overmix! Overmixing develops gluten, which leads to tough biscuits.

**Form the Biscuits:** Lightly flour a clean work surface. Turn the sticky dough out onto the floured surface. Gently pat the dough into a rectangle or square about 1/2 to 3/4 inch thick. (You can also fold the dough over on itself a couple of times, patting gently, to create more layers, but don't overwork it).

Using a 2 to 2.5-inch round biscuit cutter (or a sharp knife for squares), cut out the biscuits. Press straight down with the cutter - don't twist, as twisting seals the edges and prevents a good rise. Gather any scraps, gently press them together, and cut out any remaining biscuits.

**Bake:** Place the cut biscuits on your prepared baking sheet or in the cast-iron skillet, allowing them to touch slightly for softer sides, or spaced apart for crispier edges. If desired, brush the tops of the biscuits with 2 tablespoons of melted butter.

Bake in the preheated oven for 12-15 minutes, or until the tops are golden brown and the biscuits are puffed and cooked through.

**Serve:** Remove from the oven. If you didn't brush with melted butter before baking, you can do so now for extra richness and shine.

Tips for Success:

**Self-Rising Flour is Key:** Seriously, don't substitute it with all-purpose unless you know how to adjust the leavening. It's what makes this recipe so effortless.

**Keep Ingredients Cold:** Cold butter and cold soda are essential for a good rise and flaky texture. Work quickly to keep everything chilled.

**Don't Overmix the Dough:** A shaggy, sticky dough is

what you want. Overmixing develops gluten, leading to tough, dense biscuits.

**No Twisting the Cutter:** When cutting biscuits, press straight down and pull up. Twisting seals the edges, preventing the biscuits from rising high and creating those beautiful layers.

**Bake Until Golden:** Golden tops indicate a perfectly cooked biscuit.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

For a truly classic and indulgent dessert, try [The Best Peanut Butter Brownies I've Ever Made And I've Made A Lot](#).

If you're looking for an easy, crowd-pleasing holiday dessert, my [These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#) are fantastic.

And for another incredibly simple 3-ingredient treat, check out [These Easy Coconut Macaroons Are My Favorite 3-Ingredient Treat](#).

**Final Thoughts:**

## DIRECTIONS

- 1. Preheat : Oven & Prep Pan:** Preheat your oven to 425°F (220°C). Lightly grease a baking sheet or a 9-inch cast-iron skillet, or line with parchment paper. A cast-iron skillet can help create a wonderfully golden bottom crust.
- 2. Combine : Flour & Butter:** In a large bowl, place the 2 cups of self-rising flour. Add the ½ cup of very cold unsalted butter, cut into small pieces.
- 3. Using a pastry blender, two knives, or your fingertips,** cut the butter into the flour until the mixture resembles coarse crumbs with some pea-sized pieces of butter remaining. The colder the butter and the less you handle it with warm hands, the flakier your biscuits will be.
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9. **Serve:** Remove from the oven. If you didn't brush with melted butter before baking, you can do so now for extra richness and shine.
10. Serve warm and enjoy your incredibly fluffy 7-Up Biscuits!
11. **Tips for Success: Self-Rising Flour is Key:** Seriously, don't substitute it with all-purpose unless you know how to adjust the leavening. It's what makes this recipe so effortless.
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15. **Bake : Until Golden:** Golden tops indicate a perfectly cooked biscuit.
16. **Serving Suggestions and Pairings:** These Fluffy 7-Up Biscuits are incredibly versatile. They're perfect as a side for a hearty breakfast or brunch with scrambled eggs, bacon, and sausage gravy. They also make a fantastic addition to dinner, pairing wonderfully with fried chicken, chili, stew, or a pot roast. Serve them warm with butter, jam, honey, or even a drizzle of maple syrup. For other comforting baked goods, you might enjoy my [This Chocolate Chip Banana Bread Is My Favorite Way To Use Up Overripe Bananas](#) or [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat To Bake On Repeat](#).
17. **Storage and Leftover Tips:** 7-Up Biscuits are definitely best enjoyed fresh from the oven, ideally on the day they're baked, when their texture is at its peak. If you have any plain, unadorned biscuits left over, store them in an airtight container at room temperature for up to 1-2 days. You can refresh them by gently reheating in a toaster oven or microwave for a few seconds. They do not freeze particularly well once baked, as their light texture can suffer.
18. **More Recipes You Will Love:** If you appreciate easy, comforting baked goods and delightful sweet treats, here are some other Chefmaniac favorites:
19. For a truly classic and indulgent dessert, try [The Best Peanut Butter Brownies I've Ever Made And I've Made A Lot](#).
20. If you're looking for an easy, crowd-pleasing holiday dessert, my [These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#) are fantastic.

21. And for another incredibly simple 3-ingredient treat, check out [These Easy Coconut Macaroons Are My Favorite 3-Ingredient Treat](#).
22. Final Thoughts: These Fluffy 7-Up Biscuits are a testament to how a clever twist can simplify a classic and yield astonishingly delicious results. They're tender, light, and perfectly golden - a delightful addition to any meal or a comforting treat on their own. Give them a try, and prepare to be amazed by the magic of 7-Up!
23. What's your secret ingredient for incredibly fluffy biscuits? Share your tips in the comments below, and don't forget to follow [Chefmaniac.com](#) for more delicious recipes!

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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**More recipes:** [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/fluffy-7-up-biscuits-the-easiest-most-tender-biscuits-ever/>