

Butter Swim Biscuits: Golden, Flaky, and Irresistibly Buttery

Butter Swim Biscuits: Golden, Flaky, and Irresistibly Buttery



OVEN
450°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 cups all-purpose flour 2 tbsp sugar 2 tsp baking powder 1 tsp salt 1 1/2 cups buttermilk 1/2 cup unsalted butter , melted

DIRECTIONS

1. method is simply irresistible. I hope you enjoy this effortless and delicious treat as much as I do!

SWAPS & NOTES

Buttermilk : Buttermilk is a key ingredient for this recipe. Its acidity reacts with the baking powder to create a light, fluffy biscuit.

If you don't have buttermilk on hand, you can make your own by adding 1 tablespoon of white vinegar or lemon juice to a measuring cup and filling it to the 1 1/2 cup line with whole milk.

Let it sit for about 5 minutes before using.

TIPS FOR SUCCESS

Do Not Overmix : Overmixing the dough can develop the gluten in the flour, resulting in a tough, dense biscuit.

Stir just until the dry ingredients are incorporated.

Use a Hot Oven : A high oven temperature is crucial for this recipe.

It ensures that the biscuits rise quickly and get a beautiful, golden-brown crust.

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

Original recipe: <https://chefmaniac.com/butter-swim-biscuits-golden-flaky-and-irresistibly-buttery/>