

## Easy 35-Minute Buttermilk Biscuits and Sausage Gravy Recipe

The Ultimate Southern Comfort: Homemade Buttermilk Biscuits and Creamy Sausage Gravy



**OVEN**  
**425°F**

**TIME**  
**35 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Buttermilk Biscuits:

All-Purpose Flour (2 cups): The base for our structure.

Baking Powder (1 tbsp) & Baking Soda (1/2 tsp): The heavy lifters that make the biscuits rise.

Salt (1 tsp): To balance the richness of the butter.

Unsalted Butter (1/4 cup): Must be cold and cubed!

Buttermilk (3/4 cup): This provides the tang and reacts with the leavening agents for maximum fluff.

For the Sausage Gravy:

Breakfast Sausage (1 pound): Pork is traditional, but turkey sausage works great too.

All-Purpose Flour (1/4 cup): This thickens the fat into a roux.

Milk (2 cups): Whole milk makes for the creamiest gravy, but 2% is a solid runner-up.

Seasonings: Salt (1 tsp), Black Pepper (1/2 tsp), and an optional pinch of Cayenne Pepper (1/4 tsp) for a subtle kick.

### DIRECTIONS

- 1. Prep the Oven:** Preheat your oven to 425°F (220°C). A hot oven is the secret to getting that immediate steam lift in the biscuit dough.
- 2. Mix the Biscuits:** In a large bowl, whisk your dry ingredients. Using a pastry cutter (or your fingers), work the cold butter into the flour until it looks like coarse crumbs. Pour in the buttermilk and stir until just combined. Pro Tip: Don't overwork the dough, or your biscuits will be tough!
- 3. Shape and Bake:** Turn the dough onto a floured surface. Gently knead it 3-4 times-just enough to make it cohesive. Pat it down to 1-inch thickness and cut into rounds. Place them on a parchment-lined sheet and bake for 12-15 minutes until golden.
- 4. Cook the Sausage Gravy:** While the biscuits bake, brown your sausage in a large skillet over medium heat. Don't drain the fat! That "liquid gold" is what flavors the gravy. Sprinkle the flour over the meat and stir for 2 minutes to cook out the raw flour taste.
- 5. Thicken it Up:** Gradually whisk in the milk. Keep stirring until the mixture bubbles and thickens (usually 5-7 minutes). Season heavily with black pepper-the pepper is what makes a "country" gravy authentic.
- 6. Serve:** Split those warm, steaming biscuits in half and ladle a generous amount of gravy over the top.

### SWAPS & NOTES

The Butter: If you only have salted butter, reduce the added salt in the biscuit dough to 1/2 teaspoon.

The Milk: For an ultra-decadent gravy, you can swap 1/2 cup of the milk for heavy cream.

The Sausage: If you like heat, use "Hot" breakfast sausage.

If you're looking for something a bit more unique, you could even try incorporating flavors similar to a Cajun chicken sausage gumbo by using andouille-style seasonings.

## TIPS FOR SUCCESS

Keep it Cold: The colder the butter, the flakier the biscuit.

If your kitchen is hot, pop the cubed butter in the freezer for 10 minutes before starting.

The "Dip and Push": When cutting biscuits, do not twist the cutter.

Press straight down and pull straight up.

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

Original recipe: <https://chefmaniac.com/easy-35-minute-butter-milk-biscuits-and-sausage-gravy-recipe/>