

3-Ingredient Mayonnaise Biscuits - The Easiest Biscuits You'll Ever Make

Mayonnaise Biscuits (3 Ingredients!)



OVEN
375°F

TIME
22 min

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INGREDIENTS

You only need three pantry staples: 2 cups self-rising flour 1 cup mayonnaise 1 cup milk
That's it! No butter, no eggs, and no shortening required.

DIRECTIONS

1. Step 1: Preheat the Oven
2. Preheat your oven to
3. 375°F (190°C)
4. and lightly grease a baking dish or line it with parchment paper.
5. Step 2: Mix the Ingredients
6. In a large bowl, combine the self-rising flour, mayonnaise, and milk. Stir until just combined. The batter will be soft and slightly sticky.
7. Step 3: Shape the Biscuits
8. Drop spoonfuls of dough into the prepared baking dish, spacing them slightly apart. For pull-apart style biscuits, place them closer together.
9. Step 4: Bake
10. 18-22 minutes
11. , or until the tops are golden brown and the biscuits are cooked through.
12. Step 5: Serve Warm
13. Serve immediately with butter, jam, or honey.
14. Tips for : Perfect Mayonnaise Biscuits
15. Do not overmix
16. the batter to keep the biscuits tender.
17. Use full-fat mayonnaise
18. for the best flavor and texture.
19. Bake in a cast iron skillet
20. for a beautifully golden crust.
21. Serve fresh from the oven
22. for the softest texture.

23. For a sweet pairing, try them alongside : This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas.

SWAPS & NOTES

Substitute with 2 cups all-purpose flour, 1 tablespoon baking powder, and $\frac{1}{2}$ teaspoon salt.

Milk alternatives: Whole milk produces the richest texture, but 2% or even unsweetened almond milk works well.

Flavor boost: Add shredded cheese, garlic powder, or chopped herbs for a savory twist.

For extra golden tops: Brush with melted butter before baking.

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

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