

## 4-Ingredient Biscuits: The Simple Homemade Bread Recipe Anyone Can Master

1 tablespoon melted butter, optional for brushing tops



**OVEN**  
**450°F**

**TIME**  
**10 to 12 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

2 cups self-rising flour  
1/2 cup cold butter  
3/4 cup milk  
1 tablespoon melted butter, optional for brushing tops

### DIRECTIONS

- 1.** Step 1: Preheat the oven: Preheat your oven to 450°F. Line a baking sheet with parchment paper or lightly grease it.
- 2.** Step 2: Cut the butter into the flour: Place the self-rising flour in a large bowl. Cut in the cold butter using a pastry cutter, fork, or your fingertips until the mixture resembles coarse crumbs.
- 3.** Step 3: Add the milk: Pour in the milk and stir gently just until a dough forms. Be careful not to overmix. The dough should be slightly shaggy but come together well enough to handle.
- 4.** Step 4: Shape the dough: Turn the dough out onto a lightly floured surface. Pat it out gently to about 3/4-inch thickness. Fold it over once or twice if you want a few extra layers, then cut out biscuits with a round cutter or glass.
- 5.** Step 5: Bake: Place the biscuits on the prepared baking sheet, with the sides touching slightly if you want softer edges or spaced apart for crisper sides. Bake for 10 to 12 minutes, or until puffed and golden.
- 6.** Step 6: Finish and serve: Brush with melted butter if desired and serve warm.

### SWAPS & NOTES

Self-rising flour is the key shortcut here because it already contains the leavening and salt needed to help the biscuits rise.

If you do not have it, you can make a substitute with all-purpose flour, baking powder, and salt, but the true

4-ingredient version works best with self-rising flour.

Cold butter matters because those little pieces of butter create steam as the biscuits bake, which helps give them a tender, flaky texture.

Whole milk works beautifully, but buttermilk can also be used if you want a slightly tangier flavor and even softer crumb.

## TIPS FOR SUCCESS

The biggest secret to great biscuits is keeping the butter cold and handling the dough as little as possible.

Overworking the dough can make the biscuits tough instead of tender, so stir and shape with a light hand.

It also helps to avoid twisting the cutter when cutting the biscuits.

Press straight down and lift straight up so the edges can rise properly in the oven.

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

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