

## These Buttery Biscuits Practically Melt in Your Mouth

That's exactly what these buttery biscuits do.



**OVEN**  
**425°F**

**TIME**  
**5 min**

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### INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  cup unsalted butter, very cold and cubed
- $\frac{3}{4}$  cup cold buttermilk
- 2 tablespoons melted butter, for brushing tops

### DIRECTIONS

- Step 1: Preheat the Oven:** Preheat your oven to 425°F. Line a baking sheet with parchment paper or lightly grease it.
- Step 2: Mix the Dry Ingredients:** In a large bowl, whisk together the flour, baking powder, sugar, salt, and baking soda.
- Step 3: Cut in the Butter:** Add the cold, cubed butter and work it into the flour mixture using a pastry cutter or your fingertips until the mixture resembles coarse crumbs. You want small bits of butter throughout - that's what creates the flaky layers.
- Step 4: Add the Buttermilk:** Pour in the cold buttermilk and stir gently until the dough just comes together. Don't overmix.
- Step 5: Fold and Shape:** Turn the dough out onto a lightly floured surface. Pat it into a rectangle, then fold it over itself 3 to 4 times. Gently pat it down to about 1-inch thick.
- Step 6: Cut the Biscuits:** Use a biscuit cutter or the rim of a glass to cut out rounds. Press straight down - don't twist - so the biscuits rise evenly.
- Step 7: Bake:** Place biscuits on the prepared baking sheet, with sides just touching for softer edges or spaced apart for crisper sides. Bake for 12-15 minutes, or until the tops are beautifully golden.
- Brush with melted butter as soon as they come out of the oven.

### SWAPS & NOTES

Stir 1 tablespoon lemon juice or vinegar into  $\frac{3}{4}$  cup milk and let it sit for 5 minutes.

Extra-rich biscuits: Swap in a little heavy cream for part of the buttermilk.

Salted butter works too: Just reduce the added salt slightly.  
Fold the dough over itself a few times before cutting.

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

Original recipe: <https://chefmaniac.com/these-buttery-biscuits-practically-melt-in-your-mouth/>