

Old-Fashioned Mayonnaise Biscuits (3 Ingredients & Foolproof)

And if you've never tried them? You're about to wonder why nobody talks about them anymore.



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 2 cups self-rising flour
- 1 cup mayonnaise
- 1 cup milk

DIRECTIONS

1. Step 1: Preheat: Preheat your oven to 375°F and lightly grease a muffin tin or baking sheet.
2. Step 2: Mix: In a large bowl, combine self-rising flour, mayonnaise, and milk.
3. Stir just until combined. The batter will be thick and sticky - that's exactly what you want.
4. Step 3: Scoop: Spoon the batter into a greased muffin tin (about $\frac{3}{4}$ full), or drop large spoonfuls onto a baking sheet.
5. Step 4: Bake: Bake for 15-18 minutes, or until the tops are lightly golden.
6. Let cool slightly before serving warm.
7. That's it. No cutting butter. No rolling dough. No biscuit cutter.

SWAPS & NOTES

& Swaps Self-rising flour: If you don't have it, use 2 cups all-purpose flour + 1 tablespoon baking powder + $\frac{1}{2}$ teaspoon salt.

Milk: Whole milk gives the best richness, but 2% works fine.

Mayonnaise: Use full-fat for the best texture. Light versions can make them slightly denser.

TIPS FOR SUCCESS

Don't overmix - stir until just combined.

Grease your pan well - these are soft and tender.

For golden tops, brush lightly with melted butter before baking.

If you're serving these for breakfast, they pair beautifully with hearty dishes like [This One-Pan Breakfast Bake Will Make You Skip the Drive-Thru](#).

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/old-fashioned-mayonnaise-biscuits-3-ingredients-foolproof/>