

Southern 3 Ingredient Butter Dip Biscuits That Couldn't Be Easier

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OVEN
450°F

TIME
20 to 25 min

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INGREDIENTS

Self-rising flour
Buttermilk
Butter

DIRECTIONS

1. Preheat your oven to 450°F.
2. Place the butter in a baking dish, usually an 8x8-inch pan, and let it melt in the oven.
3. In a mixing bowl, stir together the self-rising flour and buttermilk until a soft dough forms. Do not overmix.
4. Carefully remove the pan with the melted butter from the oven.
5. Spread the biscuit dough evenly over the melted butter in the pan. The butter will rise up around the edges, and that is exactly what you want.
6. Score the dough into squares before baking to make serving easier later.
7. Bake for about 20 to 25 minutes, or until the top is golden brown and the biscuits are cooked through.
8. Let cool slightly, then cut along the scored lines and serve warm.
9. It is one of the simplest biscuit methods out there, and the payoff is huge.

SWAPS & NOTES

Self-rising flour is important here because it already includes the leavening and salt needed to help the biscuits rise.

If you only have all-purpose flour on hand, you can turn it into a substitute with baking powder and salt, but the classic shortcut version really shines when you use self-rising flour.

Buttermilk gives the biscuits their tangy flavor and soft texture.

If you do not have buttermilk, a quick substitute of milk mixed with a little lemon juice or vinegar can work, though real buttermilk gives the best flavor and texture.

TIPS FOR SUCCESS

The biggest tip is not to overmix the dough.

Stir just until the flour and buttermilk come together.

Overworking the dough can make the biscuits dense instead of tender.

Make sure the butter is fully melted before adding the dough.

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

Original recipe: <https://chefmaniac.com/southern-3-ingredient-butter-dip-biscuits-that-couldnt-be-easier/>