

Easy Butter Dip Biscuits with Just 4 Ingredients

Southern 4 Ingredient Butter Dip Biscuits



OVEN
450°F

TIME
20 to 25 min

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INGREDIENTS

- 2 1/2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 1 3/4 cups buttermilk
- 1/2 cup butter, melted

DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 450°F. Pour the melted butter into an 8x8-inch baking dish, making sure the bottom is evenly coated.
- 2.** Mix the dry ingredients: In a large mixing bowl, whisk together the flour, baking powder, and sugar until well combined.
- 3.** Add the buttermilk: Pour in the buttermilk and stir just until a soft dough forms. Do not overmix. You want everything combined, but the dough should still look a little rustic.
- 4.** Spread the dough into the pan: Transfer the dough directly into the buttered baking dish. Gently spread it out into an even layer over the melted butter.
- 5.** Score the dough: Use a knife or bench scraper to lightly cut the unbaked dough into squares. This helps create easy-to-separate portions after baking.
- 6.** Bake until golden: Bake for about 20 to 25 minutes, or until the top is golden brown and the biscuits are cooked through.
- 7.** Serve warm: Let them cool for just a few minutes, then serve warm. They are especially good fresh from the pan.

SWAPS & NOTES

Self-rising flour can sometimes be used in biscuit recipes, but for this style, using all-purpose flour plus baking powder gives you a little more control.

If you do not have buttermilk, you can make a quick substitute by stirring a tablespoon of lemon juice or vinegar into regular milk and letting it sit for a few minutes.

The butter is what gives these biscuits their signature rich edges, so I would not skimp on it.

Salted or unsalted butter both work, though if you use unsalted butter, you may want to add a small pinch of salt to the dough.

TIPS FOR SUCCESS

The biggest key with biscuits is not overmixing the dough.

Stir just until the ingredients come together.

Overworking it can make the final texture tougher instead of tender.

Make sure your baking powder is fresh.

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

Original recipe: <https://chefmaniac.com/easy-butter-dip-biscuits-with-just-4-ingredients/>