

Sweet Blueberry Biscuits That Bake Up Tender, Buttery, and Bursting with Flavor

5 tablespoons cold or frozen butter



SWEET BLUEBERRY BISCUITS

You Will Need

2 cups flour
1 cup cold milk
½ cup sugar

OVEN
450°F

TIME
12 to 15 min

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INGREDIENTS

For the Biscuits:

2 cups flour
1 cup cold milk
1/3 cup sugar
5 tablespoons cold or frozen butter
4 teaspoons baking powder
1 teaspoon salt
3 ounces blueberries, fresh or dried

For the Glaze:

1 cup powdered sugar
1/8 cup water
1 teaspoon vanilla extract
¼ teaspoon lemon juice
Pinch of salt

DIRECTIONS

1. Preheat your oven to 450°F (230°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. Grate or cut the cold butter into the dry ingredients. Mix until the texture resembles coarse crumbs.
4. Gently fold in the blueberries.
5. Pour in the cold milk and stir just until a soft dough forms. Be careful not to overmix.
6. Turn the dough out onto a lightly floured surface and gently knead 2 to 3 times until it comes together.
7. Pat the dough into a rectangle about 1 inch thick and cut into squares or rounds.
8. Place the biscuits on the prepared baking sheet, leaving a little space between each one.
9. Bake for 12 to 15 minutes, or until golden brown on top.
10. Remove from the oven and let cool slightly.
11. In a small bowl, whisk together the powdered sugar, water, vanilla extract, lemon juice, and a pinch of salt until smooth.
12. Drizzle the glaze over the warm biscuits. Let it set briefly before serving.

SWAPS & NOTES

Fresh blueberries are wonderful here, but dried blueberries also work if that's what you have on hand.

If using fresh berries, fold them in gently so they do not

burst and turn the dough purple.

Frozen butter is ideal because it creates tender, flaky pockets throughout the biscuits.

Grating it directly into the flour mixture makes it especially

easy to distribute evenly.

TIPS FOR SUCCESS

Cold butter and cold milk help create the best biscuit texture.

Handle the dough as little as possible.

A few gentle turns are all you need to bring it together without making the biscuits tough.

If using fresh blueberries, try not to crush them into the dough.

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

Original recipe: <https://chefmaniac.com/sweet-blueberry-biscuits-that-bake-up-tender-buttery-and-bursting-with-flavor/>