

## These Flaky Homemade Biscuits Only Take 20 Minutes

Flaky Homemade Biscuits Recipe



**OVEN**  
**450°F**

**TIME**  
**20 min**

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### INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 cup cold unsalted butter, cubed
- 3/4 cup milk (or buttermilk for extra flavor)

### DIRECTIONS

- 1. Preheat the : Oven:** Start by preheating your oven to 450°F (230°C). This high temperature is crucial for achieving that perfect rise and golden color.
- 2. Mix : Dry Ingredients:** In a large mixing bowl, combine the flour, baking powder, and salt. Whisk them together until well blended.
- 3. Add : Butter:** Add the cold, cubed butter to the flour mixture. Using a pastry cutter or your fingers, work the butter into the flour until the mixture resembles coarse crumbs. This step is key to achieving flakiness.
- 4. Add : Milk:** Pour in the milk and stir gently until just combined. Be careful not to overmix; a few lumps are perfectly fine.
- 5. Shape the : Dough:** Turn the dough out onto a lightly floured surface. Gently knead it a few times until it comes together. Pat it into a rectangle about 1-inch thick.
- 6. Cut the : Biscuits:** Use a biscuit cutter or a glass to cut out rounds from the dough. Place them on a baking sheet lined with parchment paper, making sure they are close but not touching.
- 7. Bake:** Bake in the preheated oven for 10-12 minutes, or until the tops are golden brown. The aroma will be irresistible!
- 8. Cool and : Serve:** Allow the biscuits to cool slightly before serving. Enjoy them warm for the best experience!

## TIPS FOR SUCCESS

**Use Cold Ingredients:** Ensure your butter and milk are cold.

This helps create steam during baking, resulting in flaky layers.

**Don't Overwork the Dough:** The more you handle the dough, the tougher the biscuits will be.

**Add Cheese or Herbs:** For a savory twist, consider adding shredded cheese or fresh herbs to the dough before baking.

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

Original recipe: <https://chefmaniac.com/these-flaky-homemade-biscuits-only-take-20-minutes/>