What Are Butter Swim Biscuits?

Known for their rich flavor and, more importantly, their distinct cooking method, Butter Swim Biscuits are a type of biscuit where the dough is baked in a large pool of melted butter. The hot butter bath gives them golden, crisp edges while keeping the inside soft and fluffy. Not to mention, it gives them an intensely buttery flavor.

These things are tall—nearly three inches in height according to one reviewer. Because they’re not spaced out in the pan, they grow upward instead of outward, giving you a thick, bakery-style biscuit. Plus, the melted butter tends to spill over the top of the dough, creating craters of buttery bites on the crust.

This recipe is pretty much foolproof. It's no-knead, requires only five ingredients, and comes together in one bowl. “So simple to make, I had trouble believing it was going to live up to its description but it was even better,” said Allrecipes user Minaayindra.

Because it’s so simple, some community members like to give it their own flavor spin, whether that be sweet (think cinnamon or blueberry) or savory (herbs and cheeses).

“These were a winner big time...made them a second time and a third time...added some shredded sharp cheese...black pepper and pre-cooked crumbled bacon. Cannot say enough about these biscuits,” said user Tom.

Butter Swim Biscuits are for the lazy biscuit bakers, the ones who want to indulge in a homestyle comfort but don’t want to put the effort in. With this recipe, you can make perfect biscuits any given Saturday morning (or weeknight), no practice necessary.