

Easy Homemade Biscuits

by Sam Merritt • Published: April 25, 2018

Overview

Buttery, soft, flaky biscuits made completely from scratch with everyday ingredients. This all-butter, no-shortening dough comes together quickly, uses a simple folding (laminating) technique for layers, and bakes up tall and tender.

At a Glance

Yield	6 biscuits (recipe may be doubled for 12)
Prep Time	15 minutes
Bake Time	12 minutes
Total Time	27 minutes
Oven Temp	425°F (220°C)

Ingredients

- 2 cups (250 g) all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon granulated sugar
- 1 teaspoon salt
- 6 tablespoons (85 g) **very cold** unsalted butter
(European-style preferred but not required)
- $\frac{3}{4}$ cup (177 ml) whole milk¹

Recommended Equipment

Box grater; biscuit cutter (about $2\frac{3}{4}$ in / 7 cm); mixing bowls; parchment-lined baking sheet.

Instructions

1. **Chill the butter.** For best results, place the butter in the freezer 10–20 minutes before starting.
2. **Preheat & pan.** Heat oven to 425°F (220°C). Line a baking sheet with parchment paper.
3. **Dry mix.** In a large bowl whisk together flour, baking powder, sugar, and salt.
4. **Cut in butter (grater method preferred).** Grate the cold butter on a box grater directly into the dry mixture, or cut in with a pastry cutter, until the mixture resembles coarse crumbs with visible pea-sized bits of butter.
5. **Add milk.** Pour in the milk and stir with a wooden spoon or spatula just until the dough comes together. Do not overmix.
6. **Bring together & fold for layers.** Turn the dough onto a well-floured surface. If sticky, dust with a little flour. Gently press together, then fold the dough in half, press to flatten;

¹Buttermilk or 2% milk also work.

rotate 90° and repeat. Perform 5–6 total folds to *laminate* (create flaky layers), taking care not to overwork or warm the butter.

7. **Shape.** Using hands (not a rolling pin), pat the dough to about 1 in (2.5 cm) thick.
8. **Cut.** Lightly flour a 2 $\frac{3}{4}$ -inch (7 cm) biscuit cutter. Press straight down without twisting to cut as many rounds as possible, placing them less than 1/2 in (1 cm) apart on the prepared sheet.
9. **Re-roll scraps.** Gently press the scraps together and cut additional biscuits to yield at least 6.
10. **Bake.** Bake 12 minutes, or until the tops just begin to turn lightly golden brown.
11. **Finish.** If desired, brush hot biscuits with melted salted butter. Serve warm.

Key Techniques for Tall, Flaky Biscuits

- **Keep ingredients cold.** Cold butter and cold milk = better lift and flakier layers.
- **Grate the butter.** Freezing, then grating butter distributes it quickly without overworking.
- **Laminate lightly.** Fold the dough 5–6 times for defined layers; avoid heavy kneading.
- **Hands, not a pin.** Pat to thickness with your hands; a rolling pin can compress layers.
- **Cut straight down.** Do not twist the cutter; twisting seals edges and limits rise.
- **Close placement.** Setting biscuits less than 1/2 in apart helps them climb upward.

Notes

- **Butter choice.** Unsalted butter is recommended; if using salted butter, reduce added salt slightly.
- **Milk swaps.** Whole milk gives the richest flavor; buttermilk adds tang; 2% works well.
- **Serving.** Best warm from the oven; brush with melted butter after baking if desired.

Nutrition (Approximate, per biscuit; 6 biscuits)

Calories	280 kcal
Carbohydrates	36 g
Protein	5 g
Fat	13 g
Saturated Fat	8 g
Cholesterol	33 mg
Sodium	405 mg
Potassium	287 mg
Fiber	1 g
Sugar	4 g
Vitamin A	399 IU
Calcium	131 mg
Iron	2 mg

Tip: Visible butter specks in the dough before baking are a good sign—they create steam and lift in the oven.