

# Fluffy Homemade Biscuits Recipe

This is the only Biscuit Recipe you will need. Homemade Biscuits are super soft and these are quick and easy to make with just 6 ingredients.

**Author:** Natasha Kravchuk   **Servings:** 10 biscuits   **Calories:** 212

**Prep Time:** 15 mins   **Cook Time:** 15 mins   **Total Time:** 30 mins




## Ingredients


- 2 cups all-purpose flour
- 1 1/2 Tbsp baking powder, (aluminum free)
- 1 tsp granulated sugar
- 3/4 tsp salt, (we use fine sea salt)
- 1/2 cup unsalted butter, (8 Tbsp, cold)
- 1 cup half and half (minus 2 Tbsp)\*
- 1/2 Tbsp melted butter, to brush the baked biscuits

## Instructions

### Make the Biscuit Dough:

1. Dice butter into 1/2" cubes and refrigerate until needed.
2. In a large mixing bowl, combine flour, baking powder, sugar and salt. Whisk thoroughly.
3. Add diced cold butter and cut it into the flour using a pastry blender (or two knives or a fork), until the largest butter pieces are pea-sized.
4. Add 1 cup - minus 2 Tbsp of Half and Half all at once and stir until mixture comes together and is mostly moistened. Do not over-mix. 

### Fold Dough and Cut Biscuits:

1. Turn dough out onto a floured surface. If dough is very sticky, lightly sprinkle the top with flour.
2. Pat dough into a rectangle then fold it in half and pat into another rectangle. Fold a second time and pat into a 5"x10" rectangle or 3/4" thickness. Dip a 2 1/2" round biscuit cutter into flour and cut out 8 biscuits. Pull together scraps and form into a rectangle to cut an extra 2 biscuits. 

### Bake Biscuits:

1. Place biscuits on a parchment-lined baking sheet 1-inch apart and bake at 450°F for 12-15 minutes or until tops are golden brown and biscuits are baked through. While biscuits are hot, brush tops with 1/2 Tbsp melted butter. Transfer to a wire rack to cool 10 minutes then serve.

## Notes

**\*Notes on half and half** - you can substitute with equal parts heavy cream and milk. In very humid climates, reduce the amount of half and a half to 3/4 cup.