



Homemade Buttermilk Biscuits



4.9 from 155 reviews

Prep Time: 20 minutes **Cook Time:** 15 minutes **Total Time:** 35 minutes

Yield: 9-10 3-inch biscuits

These homemade buttermilk biscuits are soft and buttery with hundreds of flaky layers! This biscuit recipe only requires 6 simple ingredients and they're ready in about 35 minutes.

Ingredients

- 2 and 1/2 cups (312g) **all-purpose flour** (spoon & leveled)*
- 2 Tablespoons **baking powder** (yes, Tablespoons!)
- 1 teaspoon **salt**
- 1/2 cup (115g) **unsalted butter**, very cold and cubed*
- 1 cup + 2 Tablespoons (270ml) cold **buttermilk**, divided
- 2 teaspoons **honey**
- optional for spreading:** 2 Tablespoons melted butter + 1 Tablespoon honey

Instructions

- 1 Preheat oven to 425°F (218°C). Place the flour, baking powder, and salt together in a large bowl or in a large food processor. Whisk or pulse until combined. Add the cubed butter and cut into the dry ingredients with a pastry cutter or by pulsing several times in the processor. Pulse until coarse crumbs form. See photo above for a visual. If you used a food processor, pour the mixture into a large bowl.
- 2 Make a well in the center of the mixture. Pour 1 cup of buttermilk (240ml) on top, then the honey. Stir everything together until just about combined— do not overwork the dough. The dough will look like shreds and be very crumbly. See photo above for a visual.
- 3 Turn the dough out onto a lightly floured work surface and gently mold it into a rough looking rectangle using your hands. Use the photos above as a guide. Fold one side into the center, then the other side. Turn the dough so it's long horizontally. Gently flatten. Repeat the folding again. Turn the dough so it's long horizontally once more. Gently flatten. Repeat the folding one more time.
- 4 Gently roll the dough out with a rolling pin until it's about 3/4 inch thick. Cut into 3-inch circles. Re-roll any scraps until you have 9-10 biscuits. Arrange in a 10-inch cast iron skillet or close together on a parchment paper-lined baking sheet. (Make sure they're touching.)
- 5 Brush the tops with remaining buttermilk. Bake for 15 minutes or until biscuits are golden brown on top.
- 6 Remove from the oven and, if desired, brush with melted butter and honey mixture. Enjoy warm. Cover leftovers tightly and store at room temperature or in the refrigerator for up to 5 days.

Notes

- 1 **Make Ahead & Freezing Instructions:** Baked biscuits freeze well for up to 3 months. Thaw overnight in the refrigerator and warm to your liking before enjoying. You can also freeze the biscuit dough. Prepare the dough through step 3. Wrap up tightly in plastic wrap and freeze for up to 3 months. Thaw overnight in the refrigerator and

continue with step 4. Also, after step 3, you may wrap up the dough in plastic wrap and refrigerate for up to 2 days before continuing with step 4.

- 2 **Special Tools** (affiliate links): [KitchenAid Food Processor](#) | [Glass Mixing Bowls](#) | [Pastry Blender](#) | [Wooden Rolling Pin](#) | [Round Biscuit Cutters](#) | [Pastry Brush](#) | [Cast Iron Skillet](#)
- 3 **Flour:** Starting with cold flour helps guarantee taller biscuits. If have time, place the flour in the freezer 30 minutes before beginning. You won't regret it!
- 4 **Butter:** Cut into about 1/2 inch cubes. While you're placing the flour in the freezer (note above), place the cubed butter in there too. Partially frozen butter is the BEST for biscuits.
- 5 **Buttermilk:** You can substitute whole milk for buttermilk if desired. Acidic buttermilk isn't needed in order for the biscuits to rise since we're using baking powder. However if you'd like the tangy flavor, which I highly recommend, you can make your own sour milk substitute. Add 2 teaspoons of fresh lemon juice or white vinegar to a liquid measuring cup. Add enough milk to make 1 cup. (You need 1 cup in the recipe, plus 2 Tbsp for brushing– you can use regular milk to brush on top.) Whisk together, then let sit for 5 minutes before using in the recipe. Whole milk is best for the DIY sour milk substitute, though lower fat or nondairy milks work in a pinch. (In my testing, the biscuits don't taste as rich or rise quite as tall using lower fat or nondairy milks.)
- 6 Use either a [pastry cutter](#) or [food processor](#) for combining the ingredients. Both are great, but the food processor is quicker.

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