

Butter Swim Biscuits



These biscuits are literally swimming in butter prior to baking, hence the name. No need to butter them since they are buttery and fluffy. Perfect for breakfast or for dinner. Great use of pantry items during this stay-at-home order during the Coronavirus pandemic.

Prep: 5 mins

Cook: 25 mins

Total: 30 mins

Servings: 9

Yield: 9 biscuits



Ingredients

½ cup unsalted butter
2 ½ cups all-purpose flour
4 teaspoons baking powder
4 teaspoons white sugar
1 teaspoon salt
1 ¾ cups buttermilk

Directions

Step 1

Preheat the oven to 450 degrees F (230 degrees C).

Step 2

Place butter in an 8x8-inch glass or ceramic baking dish. Microwave for 1 minute. Stir butter and keep microwaving at 20-second intervals until butter is fully melted.

Step 3

Sift flour, baking powder, sugar, and salt into a bowl. Add buttermilk and stir until combined. Pour over melted butter and spread over the melted butter. Use a bench scraper to cut dough into 9 equal pieces.

Step 4

Bake in the preheated oven until biscuit tops start to brown, 20 to 25 minutes.

Nutrition Facts

Per Serving:

244 calories; protein 5.3g; carbohydrates 31.2g; fat 11g; cholesterol 29mg; sodium 527.2mg.

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