



Perfectly Fluffy: Butter Swim Biscuits

Description

Ingredients:

- A generous $\frac{1}{2}$ cup of good ol'™ unsalted butter (because everything's better with butter)
- 2 $\frac{1}{2}$ cups all-purpose flour (the backbone of our biscuits)
- 4 heaping teaspoons of baking powder
- 4 teaspoons of white sugar (just enough sweetness)
- A dash, or about 1 teaspoon, of salt
- 1 $\frac{3}{4}$ cups fresh buttermilk (the secret to fluffy biscuits)

Instructions:

1. Preheat and Prepare:

- Preheat your oven to 450°F (230°C). Prepare a baking sheet with parchment paper or lightly grease it.

2. Cut in the Butter:

- In a large mixing bowl, cut the cold butter into small cubes. Use a pastry cutter or your fingers to work the butter into the flour mixture until it resembles coarse crumbs.

3. Combine Dry Ingredients:

- Add the flour, baking powder, sugar, and salt to the bowl with the butter. Mix gently until combined.

4. Add Buttermilk:

- Pour in the buttermilk and stir until the dough just comes together. It should be slightly sticky but manageable.

5. Form Biscuits:

- Turn the dough out onto a lightly floured surface. Gently pat the dough into a rectangle about 1-inch thick.

6. Cut Out Biscuits:

- Using a round biscuit cutter or the rim of a glass, cut out biscuits and place them on the prepared baking sheet. Gather any remaining dough, gently pat it out, and cut out

more biscuits.

7. Butter Bath:

- Melt the remaining butter and pour it over the tops of the biscuits. Make sure each biscuit gets a generous amount of butter.

8. Bake:

- Bake in the preheated oven for 12-15 minutes or until the biscuits are golden brown on top.

9. Serve Warm:

- Remove from the oven and let cool slightly on a wire rack. Serve warm with additional butter or your favorite jam.

Cook Notes:

- **Buttermilk Tip:** If you don't have buttermilk, you can make a substitute by adding 1 tablespoon of vinegar or lemon juice to 1 $\frac{3}{4}$ cups of milk and letting it sit for 5-10 minutes.
- **Handling the Dough:** Be gentle when mixing and shaping the dough to ensure light and fluffy biscuits. Overmixing or handling the dough too much can result in tough biscuits.
- **Storage:** These biscuits are best enjoyed fresh but can be stored in an airtight container for up to 2 days. Reheat in the oven for a few minutes to restore their warmth and fluffiness.

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