

Fluffy Buttermilk Biscuits from Scratch

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Category

Biscuits

Servings

8-10

Cook Time

20-25 minutes

Author:

Chef Sahera

Prep Time

15 minutes

Today, I'm sharing my go-to recipe for classic buttermilk biscuits — the kind that are flaky, tender, and full of buttery goodness. And don't worry, even if you're not an experienced baker, I've got tips to help you get them just right!



Ingredients

- 2 ¼ cups **all-purpose flour** (plus extra for dusting)
- 2 tbsp **baking powder**
- ½ tsp **baking soda**
- 1 tsp **salt**
- ½ cup (1 stick) **unsalted butter**, cold & cubed
- 1 cup cold **buttermilk** (plus 1-2 tbsp for brushing)

Directions

1. Preheat oven to **425°F (220°C)**. Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, baking powder, baking soda, and salt.
3. Cut in cold butter using a pastry cutter or your fingers until the mixture resembles coarse crumbs.
4. Pour in cold buttermilk and stir gently until just combined (do not overmix).
5. Turn dough onto a floured surface. Gently press into a rectangle and fold over itself **2-3 times**.
6. Pat dough to **1-inch thickness**, then cut biscuits using a round cutter.

- Optional: **melted butter** for brushing after baking
 - 7. Place biscuits on baking sheet, edges just touching for softer sides.
 - 8. Brush tops with buttermilk and bake **12–15 minutes**, until golden.
 - 9. Optional: Brush hot biscuits with melted butter for extra flavor.
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Recipe Note

Tips:

- Keep butter & buttermilk **very cold** for best results.
- **Don't twist** your cutter — press straight down.
- To **freeze**: Place unbaked biscuits on a tray, freeze until solid, then transfer to a bag. Bake from frozen, adding 2–3 minutes to the bake time.