

Butter Swim Biscuits



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Recipe by: Laura Vitale

Serves 9

Prep Time: 10 minutes

Cook Time: 25 minutes

Ingredients

- __ 2-1/2 cups of All Purpose Flour
- __ 2-1/2 Tbsp of Granulated Sugar
- __ 4 tsp of Baking Powder
- __ 1 tsp of Salt
- __ 1-3/4 to 2 cups of Buttermilk
- __ 1/2 cup (1 stick) of Unsalted Butter

1) Preheat your oven to 450 degrees.

2) In a bowl, whisk together the flour, baking powder, salt and sugar, then add 1-3/4 cup of buttermilk (you might not need all 2 cups, based on the brand some are more liquidy than others so start with 1-3/4 cups. Mix with a wooden spoon, the mixture should be thick and not a loose batter, set that aside to sit while you melt the butter.



3) Add the butter to an 8x8 inch glass baking dish, place it in the oven to melt, this will only take a few minutes so don't walk away. Take it out, add the thick batter evenly in the pan with the melted butter (yes it looks like a lot but no it's not, it's normal) then using a butter knife, cut through the batter to make 9 biscuits, 2 lines across on both sides. Bake for 20-25 minutes or until deeply golden, allow to sit and cool for 15 minutes before serving. So good!