

Our Favorite Buttermilk Biscuits

However you make them, you'll be rewarded with layer upon buttery layer of buttermilk biscuit perfection.

By **Southern Living Test Kitchen** | Updated on November 24, 2023

Active Time: 25 mins

Total Time: 50 mins

Yield: 12 to 14 biscuits

Ingredients

1/2 cup unsalted butter (1 stick), frozen

2 1/2 cups self-rising flour

1 cup chilled buttermilk

Parchment paper

2 Tbsp. butter, melted

Directions

Step 1

Grate butter:

Preheat oven to 475°F. Grate frozen butter using large holes of a box grater. Toss together grated butter and flour in a medium bowl. Chill 10 minutes.

Step 2

Add buttermilk to flour mixture:

Make a well in center of mixture. Add buttermilk, and stir 15 times. Dough will be sticky.

Step 3

Turn out dough:

Turn dough out onto a lightly floured surface. Lightly sprinkle flour over top of dough.

Step 4

Roll dough and fold to create layers:

Using a lightly floured rolling pin, roll dough into a 3/4-inch-thick rectangle (about 9 x 5 inches).

Fold dough in half so short ends meet. Repeat rolling and folding process 4 more times.

Step 5

Roll out dough, and cut biscuits:

Roll dough to 1/2-inch thickness.

Cut with a 2 1/2-inch floured round cutter, reshaping scraps and flouring as needed.

Step 6

Arrange biscuits on baking pan:

Place dough rounds on a parchment paper-lined jelly-roll pan.

Step 7

Bake biscuits:

Bake at 475°F for 15 minutes or until lightly browned. Brush with melted butter.

Chef's Notes

For Pillowy Dinner Rolls: Cut in 1/2 cup cold shortening instead of cold butter. You'll get a soft biscuit that stays tender, even when cool. Plus, shortening has a neutral flavor that will complement anything on your dinner plate.