

Homemade Biscuits

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✔ Approved by the [Delish Test Kitchen](#)

YIELDS:

8 SERVING(S)

PREP TIME:

15 MINS

TOTAL TIME:

35 MINS

CAL/SERV:

258



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Ingredients

- ☐ **2 1/2 cups** (300 g.) all-purpose flour
- ☐ **2 Tbsp.** baking powder
- ☐ **1 Tbsp.** granulated sugar
- ☐ **1 tsp.** kosher salt
- ☐ **1/2 cup** (1 stick) very cold unsalted butter, plus more, melted, for brushing
- ☐ **1 cup** cold buttermilk

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Directions

For The Oven:

Step 1

Preheat oven to 425° and line a large baking sheet with parchment. In a large bowl, whisk flour, baking powder, granulated sugar, and salt.

Step 2

Using a box grater, grate butter over flour mixture and quickly toss with your hands to incorporate. Using a wooden spoon, make a well in the center of dough and pour in 1 cup buttermilk. Stir until just beginning to come together, then turn out onto a work surface.

Step 3

Form dough into a rectangle about 1" thick. Starting on a long



pin, gently pat back to a 1"-thick rectangle. Repeat folding process, working fast so butter doesn't melt.

Step 4

Pat dough to a 1"-thick rectangle. Using a 2" round biscuit or cookie cutter, quickly press down (don't twist!) to cut out rounds. Transfer to prepared sheet, spacing about 1/2" apart. Bring together dough scraps and cut out more rounds.

Step 5

Brush tops of rounds with melted butter. Bake biscuits until flaky and tops are lightly golden, about 20 minutes. Serve warm.

For The Air Fryer:

Step 1

In a large bowl, whisk flour, baking powder, granulated sugar,



quickly toss with your hands to incorporate. Using a wooden spoon, make a well in the center of dough and pour in 1 cup buttermilk. Stir until just beginning to come together, then turn out onto a work surface.

Step 2

Form dough into a rectangle about 1" thick. Starting on a long side, fold dough into thirds, like folding a letter. Using a rolling pin, gently pat back to a 1"-thick rectangle. Repeat folding process, working fast so butter doesn't melt.

Step 3

Pat dough to a 1"-thick rectangle. Using a 2" round biscuit or cookie cutter, quickly press down (don't twist!) to cut out rounds. Bring together dough scraps and cut out more rounds.

Step 4

Line an air-fryer basket with parchment. Working in batches, arrange rounds in basket, spacing about 1/2" apart.

Step 5

Brush tops of rounds with melted butter. Cook biscuits at 400° until tops are lightly golden, 8 to 10 minutes. Serve warm.



