

Easy Homemade Biscuits

written by The Recipe Exchange | May 10, 2016

Ingredients

1 cup flour, plus more as needed
1 cup Bisquick
4 teaspoons baking powder
1 tablespoon sugar
1/2 teaspoon salt
1/4 teaspoon baking soda
4 tablespoons butter, room temperature
1 cup milk

Directions

Preheat oven to 450 degrees.

Add the flour, Bisquick, baking powder, sugar, salt, and baking soda to a large mixing bowl. Stir well to combine the dry ingredients thoroughly.

Add two tablespoons of the butter to the dough and use a spoon to press it into the flour mixture. I find it easiest to smear the butter against the sides of the bowl while working it into the flour. Once the first two tablespoons are completely incorporated, add in the last two tablespoons and repeat the process.

Pour in the milk and stir with a spoon until just combined. The dough will likely be too wet. Add in more flour, one tablespoon at a time, until the dough is just dry enough to handle. Dough should come away clean from your fingers when you touch it, but stick to your fingers if you pinch it.

Dump dough onto a well floured work surface. Sprinkle lightly with flour.

Fold dough over on itself three times.

Use your hands to pat the dough to 3/4 of an inch high.

Cut dough out with biscuit cutter and place on baking sheet. Let sit 5 minutes before baking.

Bake for 15 minutes or until tops are just beginning to turn golden. Do not over bake these!