



# Homemade Baking Powder Biscuits

**PREP/CHILL TIME:** 30 minutes **COOK TIME:** 12-15 minutes **TOTAL TIME:** 45 minutes

**Difficulty:** Easy

**SERVINGS:** 6-8 biscuits

**BY HB magazine Test Kitchen**



PHOTO: Jodie Morgan

Indulge in the buttery goodness of these freshly baked biscuits. Perfectly crisp on the outside and soft on the inside, these treats are perfect for any occasion.

## Ingredients

- 2 cups all-purpose flour
- 4 tsp baking powder
- 1 tsp salt
- 4 tbsp unsalted butter
- 3/4 cups milk

## Directions

1. Heat oven to 450°F.
2. Lightly grease a baking sheet, or line with parchment.
3. Mix dry ingredients together and sift twice.
4. Work in butter with tips of fingers, a fork or pastry cutter until the mixture is crumbly; butter may still contain some bigger, pea-sized bits.
5. Add milk gradually, mixing to form a soft moistened dough.
6. Toss the dough out onto a lightly floured surface, pat down and roll lightly with a floured rolling pin to one-half inch thickness.
7. Cut with a biscuit cutter.
8. Place the biscuits on the prepared baking sheet and refrigerate for 15-20 minutes.
9. **Remove from the fridge** and bake in preheated oven for 12 to 15 min. or until golden brown.
10. **Remove biscuits from the oven** and serve with butter.

## Tips

- Brush the top of the biscuits before baking with milk or melted butter to help with browning.
- Add 1 tablespoon of sugar for a hint of sweetness.
- For one to two days, keep leftovers covered and at room temperature.

## Nutrition Facts | Calories per serving – 246

Nutrition Facts	
Serving size: 1	
Servings: 6	
Amount per serving	
<b>Calories</b>	<b>246</b>
% Daily Value*	
<b>Total Fat</b> 9.1g	12%
Saturated Fat 6.2g	31%
<b>Cholesterol</b> 24mg	8%
<b>Sodium</b> 408mg	18%
<b>Total Carbohydrate</b> 35.2g	13%
Dietary Fiber 1.2g	4%
Total Sugars 2.3g	
<b>Protein</b> 5.6g	
Vitamin D 16mcg	81%
Calcium 197mg	15%
Iron 2mg	12%
Potassium 439mg	9%
<small>*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.</small>	
Recipe analyzed by <b>verywell</b>	