



HOMEMADE BISCUITS

STEP BY STEP RECIPE GUIDE

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Ingredients:

2 cups self-rising flour
1/2 cup butter cold, cut into pea-sized cubes
6 tbsp milk plus more, if needed

STEP 1: Preheat oven to 450 degrees. Line a baking sheet with parchment paper or a silicone mat.

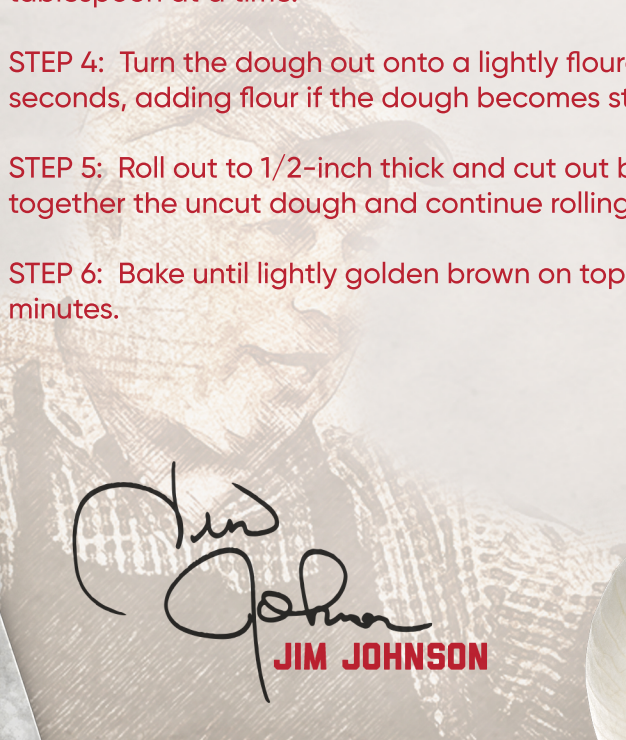
STEP 2: In a large bowl, combine flour and butter. Using a pastry cutter, a fork, or 2 knives, cut in butter until a coarse meal develops and butter is evenly distributed.

STEP 3: Add milk and stir until a soft dough forms. If the dough is sticky, add more flour 1 tablespoon at a time. If the dough is dry, add more milk 1 tablespoon at a time.

STEP 4: Turn the dough out onto a lightly floured surface and knead for 20 seconds, adding flour if the dough becomes sticky.

STEP 5: Roll out to 1/2-inch thick and cut out biscuits with a biscuit cutter. Press together the uncut dough and continue rolling and cutting biscuits.

STEP 6: Bake until lightly golden brown on top and fragrant, about 10 to 12 minutes.



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