



Basic Buttery Biscuits

 Vegetarian

READY IN



10 min.

SERVINGS



100

CALORIES



18 kcal

Ingredients

- ☐ 2.3 cups baking mix all-purpose
- ☐ 0.3 cup buttermilk
- ☐ 6 tablespoons butter unsalted divided melted

Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Stir together baking mix, buttermilk, and 5 tablespoons melted butter just until blended.
- ☐ Turn dough out onto a lightly floured surface, and knead 1 to 2 times. Pat to a 1/2-inch thickness; cut with a 1 1/2-inch round cutter, and place on lightly greased baking sheets.
- ☐ Bake at 450 for 7 to 9 minutes or until lightly browned.
- ☐ Brush tops evenly with remaining 1 tablespoon melted butter.
- ☐ Note: For testing purposes only, we used Bisquick all-purpose baking mix.
- ☐ To make ahead: Freeze unbaked biscuits on a lightly greased baking sheet 30 minutes or until frozen. Store in a zip-top plastic freezer bag up to 3 months.
- ☐ Bake as directed for 8 to 10 minutes.
- ☐ Cranberry-Orange-Glazed Biscuits: Decrease baking mix to 2 cups plus 2 tablespoons.
- ☐ Add 1/2 cup chopped dried cranberries to baking mix. Prepare dough, and bake as directed. Omit 1 tablespoon butter for brushing biscuits after baking. Stir together 6 tablespoons powdered sugar, 1 tablespoon orange juice, and 1/4 teaspoon grated orange rind.
- ☐ Drizzle evenly over warm biscuits.
- ☐ To make ahead: Freeze unbaked biscuits on a lightly greased baking sheet 30 minutes or until frozen. Store in a zip-top plastic freezer bag up to 3 months.
- ☐ Bake as directed for 8 to 10 minutes or until lightly browned. Proceed with recipe as directed.

Nutrition Facts



Properties

Glycemic Index:0.31, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.4091304321166%

Nutrients (% of daily need)

Calories: 18.07kcal (0.9%), Fat: 1.12g (1.73%), Saturated Fat: 0.55g (3.46%), Carbohydrates: 1.75g (0.58%), Net Carbohydrates: 1.69g (0.62%), Sugar: 0.35g (0.39%), Cholesterol: 1.95mg (0.65%), Sodium: 35.38mg (1.54%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.25g (0.5%), Phosphorus: 16.68mg (1.67%), Vitamin B1: 0.02mg (1.06%)