

SIDE DISH

Rosemary Buttermilk Biscuits

5 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$0.33	331 kcal

Rosemary Buttermilk Biscuits requires about 45 minutes from start to finish. This recipe makes 6 servings with 331 calories, 6g of protein, and 20g of fat each. For 33 cents per serving, this recipe covers 5% of your daily requirements of vitamins and minerals. 1 person has tried and liked this reci...

Ingredients

- ☐ 1/3 cup cold butter, cut into pieces
- ☐ 2 tablespoons butter or margarine, melted
- ☐ 3/4 cup buttermilk
- ☐ 1 tablespoon chopped fresh rosemary
- ☐ 2 cups self-rising flour
- ☐ 2 tablespoons shortening

EQUIPMENT Frying pan, Baking sheet, Oven, Blender

Method

- 1

Combine flour and rosemary.
- 2

Cut 1/3 cup butter into flour mixture with a pastry blender until crumbly; add buttermilk, stirring until dry ingredients are moistened.
- 3

Turn dough out onto a lightly floured surface; knead 3 or 4 times. (Don't overwork the dough.)
- 4

Place shortening in a 10" cast-iron skillet.
- 5

Place skillet in 450 oven for 5 minutes.

- 6 Meanwhile, pat or roll dough to 1/2" thickness; cut with a 2 1/2" round cutter, and place biscuits in hot skillet.
- 7 Brush biscuits with 2 tablespoons melted butter.
- 8 Bake at 450 for 14 minutes or until tops are golden.
- 9 Note: If you don't have a cast-iron skillet, biscuits bake perfectly on an ungreased baking sheet at 450, omitting the shortening.

Nutrition per serving

331	6 g	20 g	32 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			9 g · 56% of daily needs
Fibre			1.1 g · 4% of daily needs
Sugar			1.6 g · 2% of daily needs
Sodium			158 mg · 7% of daily needs
Cholesterol			30.4 mg · 10% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/rosemary-buttermilk-biscuits-148070