

How to Make Fun & Fancy Biscuits

Southern Baking Powder Biscuit Recipe

Basic biscuits can be great biscuits. These are straightforward, relying only on baking powder for leavening. They rise tall and are slightly salty with no added sugar. If you like, you may add a tablespoon or two of sugar—but then they wouldn't be authentic Southern biscuits.

3 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
1/3 cup cold shortening
1 1/2 cup milk

Preheat the oven to 425 degrees.

1. In a large bowl, combine the flour, baking powder, and salt.
2. Using a pastry blender or 2 knives, cut in the shortening until the mixture forms coarse pieces.
3. Add the milk and stir the mixture with a fork until most of the dry ingredients have been moistened. Turn the ingredients onto the counter and knead and fold until the dough is formed. Do not knead longer than necessary.
4. Roll or pat the dough to about 3/4-inch thickness and cut with a biscuit cutter. Place the biscuits on a greased baking sheet with the edges touching.
5. Bake for about 15 minutes or until the tops are just golden brown and biscuits sound hollow when gently tapped. Serve warm.



Cottage Cheese Biscuits Recipe

The addition of cottage cheese to this buttermilk biscuit recipe makes these rich, crusty, light biscuits. They are scrumptious with a tart jam. We recommend Loganberry Jam or Continental Cherry Jam.

2 cups pastry flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/3 cup cold butter
3/4 cup cottage cheese
1/2 to 2/3 cup buttermilk

Preheat the oven to 425 degrees. Grease a large baking sheet.

1. Mix the flour, baking powder, baking soda and salt together in a medium bowl. Cut the cold butter into chunks and then cut the butter into the flour mixture with a pastry blender.
2. Make a well in the middle of the flour mixture and add the cottage cheese and buttermilk. (Start with 1/2 cup buttermilk and add more if needed.) Stir with a fork until the mixture comes together into a mass.
3. Roll or pat the dough into a slab 1/2 to 3/4 inches thick on a lightly floured counter. With a floured biscuit cutter, cut the dough into shapes. Place the biscuits on the prepared baking sheet.
4. Bake for 15 to 18 minutes or until they have a golden crust. Remove from the baking sheet and serve hot.

Baker's note: For softer biscuits, place the biscuits on the sheet so that the edges are touching. For crustier biscuits, leave room for the dough to expand during baking.

Potato and Ranch Biscuits

We intended to make drop biscuits but after a try or two, ended up with cut-out biscuits. The dough is wet and you have to dust the counter well with flour as well as your biscuit cutter and your hands but they worked perfectly. The wet dough allowed the otherwise heavy biscuits to rise into very nice biscuits and the dusting of flour made them attractive.

Because the dough is wetter than for most cut biscuits, it tends to stick to the cutter. We used a biscuit and donut cutter so that we could push the cut dough from cutter using the hole in the top of the cutter. A can with both ends cut out will work also.

2 1/2 cups pastry flour
1 1/2 tablespoons baking powder
1/2 teaspoon salt
1/4 cup ranch dressing
1 cup mashed potatoes
1 egg, beaten
3/4 cup milk
flour for dusting

Preheat the oven to 425 degrees.

1. Mix the flour, baking powder and salt together in a large bowl. Set aside.
2. In another bowl, combine the ranch dressing, mashed potatoes, egg, and mix together. We used a whisk to combine these ingredients.
3. Make a well in the dry ingredients and pour in the wet ingredients all at once. Stir with a spatula only until mixed. Do not over-mix.
4. Turn the dough out onto a floured counter and pat the dough with a floured hand into a 3/4-inch thick slab. Use a biscuit cutter to cut rounds. With a thin spatula, move the rounds to greased baking sheet.
5. Bake for ten to twelve minutes or until they start to brown. Serve hot.