Buttermilk Dinner Biscuits

8 small dinner biscuits in one 8-in/20-cm square metal pan · Active 20 min · Total 55 min

Ingredients

- 2 cups all-purpose flour (240 g)
- 1 tablespoon all-purpose flour (8 g), for board dusting; unused flour may remain
- 1 tablespoon baking powder (12 g)
- 1/2 teaspoon fine salt (3 g)
- 4 tablespoons plus 1 teaspoon cold butter (65 g), divided:60 g dough and 5 g pan
- 3/4 cup pasteurized buttermilk (180 ml)

Set out

Oven, 8-in/20-cm square metal baking pan with sides at least 2 in/5 cm high, Mixing bowl, Spoon, Board, Knife or dough scraper, Refrigerator, Suitable foil if needed, Cooling rack

Allergens

Milk, Wheat. Check labels and substitutions.

Make it

1. Heat oven to 425°F (220°C). Grease the metal pan with 5 g butter. Mix 240 g flour, baking powder and salt in the bowl. Rub in 60 g cold butter, leaving small flakes.

2. Stir in buttermilk just until no dry flour pockets remain. Dust the board with the separate 8 g flour as needed. Pat dough about 3/4 in/2 cm thick and divide into 8 equal pieces. Gently shape roughly 2 1/4-in/6-cm rounds without kneading them smooth. Arrange in the pan with narrow gaps, then refrigerate 10 minutes. Discard unused dusting flour.

3. Bake 18–22 minutes until risen and golden, checking a middle biscuit has no wet raw dough seam. Extend a few minutes if needed, shielding tops loosely if they color first. Do not taste raw dough.

4. Rest 5 minutes in the pan, then move to the rack. Serve eight biscuits warm.

A small pan changes the sides

Close neighboring biscuits support each other and keep soft side walls. If using a spacious tray instead, expect more browned edges rather than claiming an identical finish.

A useful detail

The 55-minute total includes mixing, light shaping,10 minutes chilling, up to 22 minutes baking and a brief rest. Actual dough pieces are divided by quantity before shaping; they need not be identical decorative circles.

Keep it well

Cool plain biscuits on a rack, then keep covered in the refrigerator at 40°F (4°C) or below for up to 3 days, or freeze promptly for up to 1 month for quality. Thaw in the refrigerator and warm for texture. This plain-bread storage note does not cover meat, egg or dairy fillings added later.