- Prep Time: 10 minutes
- Cook Time: 22–25 minutes
- Total Time: 35 minutes
- Yield: 9 large biscuits
- Author: [Your Name/Website Name]
- Course: Side Dish / Breakfast
- Cuisine: American (Southern)

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Ingredients

For the Biscuits:

- ½ cup (1 stick / 113g) unsalted butter: This is the star of the show. It creates the “swim” and the crispy edges.
- 2 ½ cups (300g) all-purpose flour: Standard all-purpose flour works best for a tender crumb.
- 1 tablespoon granulated sugar: Just a touch to balance the salt and enhance browning.
- 1 tablespoon baking powder: The primary leavening agent for lift.
- 1 ½ teaspoons kosher salt: Enhances all the flavors. If using table salt, reduce to 1 teaspoon.
- 2 cups (480ml) buttermilk: Cold buttermilk reacts with the baking powder for a fluffy rise and adds a subtle tang. (See notes for a substitution).

For the Optional Topping:

- 2 tablespoons melted butter: For brushing the tops.
- Flaky sea salt: For sprinkling.

Equipment

- 9×9 inch (23×23 cm) baking pan (or an 8×8 for thicker biscuits)
- Large mixing bowl
- Whisk
- Rubber spatula
- Pastry brush (optional)

Instructions

1. Prepare the Oven and Pan:
Preheat your oven to 450°F (230°C). Place the ½ cup of unsalted butter into your 9×9 inch baking pan. Put the pan in the preheating oven to melt the butter while you prepare the dough. This should take about 5–7 minutes. Keep an eye on it so it doesn’t brown.

2. Mix the Dry Ingredients:
In a large mixing bowl, whisk together the all-purpose flour, granulated sugar, baking powder, and kosher salt until well combined. This ensures the leavening agents are evenly distributed.

3. Add the Buttermilk:
Pour the cold buttermilk into the dry ingredients. Using a rubber spatula, stir gently until just combined. Do not overmix. The dough will be very thick, shaggy, and sticky. Stop as soon as there are no more dry flour pockets. Overmixing will result in tough biscuits.

4. The “Swim”:
Carefully remove the hot pan from the oven. The butter should be completely melted and sizzling. Tilt the pan to ensure the bottom is evenly coated. Pour the biscuit dough into the center of the melted butter. Do not spread it with your hands. Instead, use your spatula to gently spread the dough into an even layer. The butter will pool up around the edges and over the top—this is exactly what you want!

5. Score the Dough:
Using a sharp knife or a bench scraper, cut the dough into 9 equal squares (3×3). This is crucial for creating easy-to-separate biscuits after baking and allows the butter to seep into the cuts. Be sure to cut all the way down to the bottom of the pan.

6. Bake:
Transfer the pan to the preheated 450°F (230°C) oven. Bake for 22–25 minutes, or until the biscuits are golden brown on top and the butter is bubbling vigorously around the edges. The tops should look set and slightly cracked.

7. Finish and Serve:
Remove the pan from the oven. If using, brush the tops with the extra 2 tablespoons of melted butter and sprinkle with flaky sea salt. Let the biscuits rest in the pan for 5 minutes. This allows them to absorb the remaining butter and firm up slightly.

8. Enjoy:
Using a spatula, lift the biscuits out of the pan, using the pre-cut lines to separate them. Serve immediately while hot. They are best enjoyed fresh from the oven.

Recipe Notes & Tips

- Buttermilk Substitute: If you don’t have buttermilk, you can make a substitute. Add 2 tablespoons of white vinegar or lemon juice to a 2-cup measuring cup. Fill the rest with whole milk and let it sit for 5–10 minutes until slightly curdled.

- Don’t Skip the Hot Pan: Pouring the dough into the sizzling butter is what creates the signature fried, crispy bottom. Do not let the melted butter cool down before adding the dough.

- Cheese & Chive Variation: Fold in 1 cup of shredded sharp cheddar cheese and 2 tablespoons of chopped fresh chives into the dry ingredients before adding the buttermilk.

- Storage: Store leftovers in an airtight container at room temperature for up to 2 days. Reheat in a toaster oven or a 350°F (175°C) oven for 5 minutes to restore some crispness.

Nutrition Information (Estimated)

Disclaimer: The following nutrition information is an estimate and is provided for informational purposes only. It is not a substitute for professional dietary advice. Values may vary based on specific ingredients used.

- Serving Size: 1 biscuit (1/9th of recipe)

- Calories: 285 kcal
- Total Fat: 14g
- Saturated Fat: 9g
- Trans Fat: 0g
- Cholesterol: 38mg
- Sodium: 480mg
- Total Carbohydrates: 34g
- Dietary Fiber: 1g
- Total Sugars: 3g
- Protein: 5g