

BUTTER SWIM BISCUITS



9 biscuits • 8-inch square pan • 450°F

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INGREDIENTS

- 2½ cups all-purpose flour
- 1 tbsp baking powder
- 1 tbsp sugar
- 1 tsp salt
- 2 cups buttermilk
- ½ cup unsalted butter

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DIRECTIONS

1. Heat oven to **450°F**. Melt butter and pour into an **8-inch square baking pan**.
2. Whisk flour, baking powder, sugar and salt. Stir in buttermilk until just combined.
3. Spread dough evenly over the melted butter. Score into **9 squares**.
4. Bake **20-25 minutes**, until golden and cooked through. Rest **5 minutes** before serving.

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NO BUTTERMILK?

Put 2 tbsp lemon juice or vinegar in a measuring cup. Add milk to make 2 cups total. Let stand 5-10 minutes.

1859-inspired design • 32-star U.S. flag, used before July 4, 1859