

Butter Swim Biscuits

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Published Nov. 12, 2024



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

Total Time 40 minutes
Prep Time 5 minutes
Cook Time 35 minutes
Rating ★★★★★ (1,482)

These tender, buttery, crisp buttermilk biscuits satisfy all urgent cravings. You can happily set aside any hesitancy about preparing biscuits because these tangy, fluffy ones come together quickly — no cutting cold butter into flour or rolling out dough. The batter is combined in one bowl and then spread over melted butter, giving the impression of a batter swimming in butter, as the name suggests. While the biscuits bake, they absorb all the buttery goodness and crisp up around the edges. Butter swim biscuits are best served warm and fresh out of the oven but will keep covered at room temperature for up to one day (see Tip).

INGREDIENTS

Yield: 9 biscuits

1¾ cups low-fat or whole buttermilk
½ cup (8 tablespoons) unsalted butter, cut into 1-inch cubes
2½ cups/300 grams all-purpose flour
4 teaspoons/16 grams baking powder
1 tablespoon/12 grams sugar
2 teaspoons/6 grams kosher salt (such as Diamond Crystal)



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PREPARATION

Step 1

Set out the buttermilk to come to room temperature.

Step 2

Heat the oven to 450 degrees with a rack in the center position. Place the butter in an 8-by-8-inch baking pan (preferably oven-safe glass or ceramic) then transfer to the oven to melt, about 6 minutes. Keep a close eye on it so the butter doesn't burn. Remove from the oven and set aside.

Step 3

In a medium bowl, whisk together the flour, baking powder, sugar and salt. Using a rubber spatula, stir in the room-temperature buttermilk until just combined, with no visible streaks of flour. Do not overmix.

Step 4

Transfer the batter to the baking pan with butter and spread evenly with a spatula. The butter will rise to the top. Using a sharp knife, cut the batter into 9 equal-size squares. (You won't get perfect cuts as the batter closes up.) Go over the cuts a couple of times, wiping your knife in between each cut.

Step 5

Bake until the edges start to crisp and the top is golden brown, about 25 minutes, rotating the pan halfway through. Allow the biscuits to cool for about 3 minutes; they will soak up the butter bubbling in the bottom of the dish. Run a knife along the sides and through the cuts, then serve (see Tip).

TIP

If not serving some or all the biscuits right away, refrigerate them for up to 3 days, and reheat in a 250-degree oven until warm.

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