



Are you craving a delightful, gluten-free treat that's both soft and flaky, with a heavenly buttery aroma? Look no further! These scrumptious biscuits are here to satisfy your cravings. Not only are they incredibly delicious, but they also rise to perfection in the oven, making them a must-have for any occasion. And the best part? They're surprisingly simple to make!

Ingredients Needed:

Gluten-free flour blend (with xanthan gum for that perfect texture) Baking powder Salt
Baking soda Butter Large eggs Buttermilk

Pairing Suggestions:

While these biscuits are delightful on their own, they reach new heights of indulgence when served with a generous helping of savory sausage gravy. It's a match made in culinary heaven!

Pro Tips for Perfection:

Achieving the lightest and softest biscuits requires attention to detail. Here are some expert tips to ensure biscuit perfection: Use the coldest ingredients possible, including cold butter, eggs, and buttermilk. After chilling the dough, give it a gentle knead to ensure the butter is evenly distributed. For optimal rise, refrigerate the cut-out biscuits before baking.

Gluten Free Buttermilk Biscuits

Servings 12 biscuits **Prep time** 20 minutes **Cooking time** 30 minutes **Chilling time** 45 minutes **Total time** 1 hour 35minutes

Ingredients

- 4 cups (560 g) gluten-free flour blend (preferably with xanthan gum)
- ¼ cup (45 g) baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 3 sticks (¾ lb or 339 g) cold butter, sliced into ¼-inch pieces
- 2 large eggs, cold
- 1¾ cups (420 ml) cold buttermilk (full fat for best results)



- 2 tablespoons melted butte

Directions

- In a large bowl, whisk together the gluten-free flour blend, baking powder, salt, and baking soda.
- Add the cold butter slices to the dry ingredients. Using a pastry cutter or your hands, incorporate the butter until pea-sized pieces remain.
- In a separate bowl, mix together the cold buttermilk and eggs.
- Pour the buttermilk mixture into the flour mixture and stir with a wooden spoon until just combined. The dough should be slightly wet; if needed, add 1-2 teaspoons of buttermilk at a time until the dough comes together.
- Cover the bowl and refrigerate the dough for at least 30 minutes, or overnight for even better results.
- Preheat the oven to 400°F (200°C).
- Remove the chilled dough from the refrigerator. On a lightly floured surface, gently knead the dough and roll or pat it out to 1½-2 inches thickness.
- Using a biscuit cutter, cut out biscuits and place them side by side in a large round baking pan or any suitable bakeware.
- Chill the biscuits in the refrigerator for an additional 15-30 minutes while preheating the oven.
- Brush the tops of the biscuits with melted butter.
- Bake for 30-35 minutes, or until lightly browned and well risen.
- Allow the biscuits to cool for 5-10 minutes before serving.

Notes

- These gluten-free biscuits freeze beautifully. Simply wrap them individually or store them in a freezer bag, removing excess air before sealing. They can be stored in the freezer for up to 3 months, ready to be enjoyed whenever the craving strikes!
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