

Butter Swim Batter Biscuits

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 1/2 cup (1 stick) salted butter
- 2 1/2 cups self-rising flour (White Lily brand recommended)
- 1/2 tablespoon granulated sugar
- 1 teaspoon baking soda
- 2 cups buttermilk

INSTRUCTIONS

1. Preheat oven to 450 degrees F. Place butter in a 9-inch glass baking dish and place into oven just long enough to melt.
2. In a large bowl, whisk together the self-rising flour, sugar and baking soda.
3. Using a fork, stir in the buttermilk until a loose batter is formed. Let rest 5 minutes.
4. Pour batter over the butter in the baking dish and use a spatula to swirl and spread across bottom of dish, allowing some of the butter to spill over to the top of batter.
5. Score the batter with a sharp knife for 9 squares and bake for about 20 to 25 minutes, or until golden brown and top is springy.
6. Let rest 5 minutes before slicing with a sharp knife at the score markings.

NOTES:

I'm using self-rising flour and salted butter. If you substitute all-purpose flour, add in 4 teaspoons baking powder, in addition to the baking soda. If using unsalted butter, add 1 teaspoon salt.