

Cast Iron Biscuits

Flaky, buttery, soft, and Gluten-Free.



INGREDIENTS

- 2 1/2 cups Gluten-Free Flour*
- 2 tbsp Baking Powder
- 1 tsp Salt
- 2 tbsp of Maple Syrup*
- 2 sticks of Butter* (frozen)
- 1 cup of Buttermilk (cold)

SUBSTITUTIONS*

- All-purpose flour
- Honey or sugar
- Plant-based or dairy butter
- Plant-based buttermilk



8-12 servings



Prep 15 minutes

Cook 15 minutes

Total 30 minutes

DIRECTIONS

1. For best results, freeze your butter overnight.
2. Preheat your oven to 425 degrees.
3. Combine flour, baking powder, and salt in a mixing bowl and set aside.
4. Remove your butter from the freezer and cut it into cubes.
5. Add your cubed butter to your dry ingredients and cut the butter in, with either a pastry cutter or two cold forks until your mixture resembles course crumbs.
6. Add in the maple syrup and buttermilk and stir until combined.
7. Lightly flour your counter and transfer your dough there. (If your dough is too sticky, add more flour until it's manageable.)
8. Begin to fold your dough onto itself while also rotating - this will help to create the layers. Repeat this step 5-7 times.
9. Use either your hands or a rolling pin and flatten your dough to about 1" thickness. Repeat until you have your desired number of biscuits.
10. Place your biscuits in a cast iron skillet and lightly brush the tops with leftover buttermilk or melted butter.
11. Bake biscuits at 425 for 15 - 20 minutes or until the tops are golden brown. Begin to check after 15 minutes.

*Don't forget to tag
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when you try this recipe!*

