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Allrecipes mom' s baking powder biscuits

Go to Recipe Print RecipeThe Best Homemade Biscuit Recipe You'll Ever Try! These simple, homemade cookies are soft, flaky, made entirely from scratch and can be on your table in about 15 minutes! A weekend staple in our house! Do you like everything breakfast? Me too! Make sure you give my great Fluffy Buttermilk pancakes and Lemon Blueberry Scones a try! Almost every weekend I make a batch of these easy homemade cookies. It's by far my favorite cookie recipe and because it's so easy, we make them all the time. There's nothing like a hot, buttery, flaky cookie straight out of the oven that you slather with butter and jelly, make it into a biscuit breakfast sandwich, or enjoy it with sausage gravy. I used to buy the mixes (and I'm sure I'll pick up a box again in the future), but with a cookie recipe so easy, it's just as easy to make cookies from scratch. This easy biscuit recipe has never failed me and after much tweaking it is my go-to biscuit recipe. The biscuits rise nicely and fluffy and the copious amounts of butter make for a tender, delicious biscuit every time. What ingredients do I need for homemade cookies not very much! And I'm pretty sure you have most, if not all, of these on hand in your pantry. The only ingredient you see in this list that might be a little unknown is the cream of tartar. I use it in my Snickerdoodles recipe and love it in cookies, but if you don't have it on hand, please, don't let that stop you from making this cookie recipe. Leave it out of the recipe. You will notice that this list is very similar to the ingredients used in my scones recipe. My scones call for heavy cream instead of whole milk and a more substantial amount of sugar. I should also note that my brother makes these cookies every weekend and does not use the egg, as, ever. In fact, neither does my sister. If you want to leave it out, go ahead. all-purpose sugar salt baking powder1/2 teaspoon cream of tartare3/4 cup COLD butter1 egg 1 cup whole milk Preheat the oven to 450 degrees. The secret to excellent cookies is COLD BUTTER. Really cold. Many times the cookie dough gets worked so much that the butter softens before the cookies even go into the oven. You want to treat the dough as little as possible because we want that butter to stay cold. I use two methods to take the butter into the flour mixture. One is to cut the butter into small pieces, cool or freeze until ready for use, and then use a dough cutter to cut the butter into the mixture when ready. The second is grating frozen butter with a box grater and then stirring in the flour mixture. Both work great so use the method you prefer. Don't go crazy here - you want to see small, pea-sized pieces of butter in the dough. In order to that the butter does not melt at all, use a cold egg and cold milk. The dough is going to be sticky, so you want to generously flour the surface before turning your dough on. I also sprinkle some flour on top for with the dough. You use your hands to de-paedate the dough, or, if you prefer, use a rolling pin to roll out the dough very gently. I always use my hands because they're already a mess. If the dough is sticky, just sprinkle on extra flour, about one tablespoon at a time. Can I use buttermilk in this cookie recipe? Yes, we can, and we often do. Since buttermilk is thicker than regular milk, you need a little more to bring the dough to the right consistency. Start with one and a quarter cups and add more if needed. To get a nice, high cookie, I like to beat the dough to 3/4 to 1 inch thickness and cut with a cookie cutter. I ended up with nine this time, but depending on who is snacking on biscuit dough, I can make 12 cookies. Baking the cookies is super fast - only about 10 minutes is all you need. I want to bake my cookies on parchment paper, but if you don't have that at hand, grease your baking sheet lightly. For extra yumminess, brush the tops of the cookies with melted butter... And serve with jam and jelly for a serious treat. What you need to make cookies A baking sheet that can handle the size of the scones. Biscuit cutter so you have nice evenly sized cookies. Parchment paper makes removing these cookies painless and causes them to come out of a piece. A dough cutter makes quick work of cutting the butter into the flour. Two knives or forks will also work or you use a box grater. A dough brush on melted butter when oven cookies are hot. More favorite breakfast recipes: How To Make Biscuits Print Pin These simple, homemade cookies are soft, fluffy, made entirely from scratch and can be on your table in about 15 minutes! A weekend staple in our house! Keyword biscuit, cookies Author Trish - Mom On Timeout 3 cups all-purpose flour3 tbsp sugar 1/2 teaspoon salt4 thesp baking powder1/2 teaspoon cream of tartare3/4 cup COLD butter1 egg 1 cup whole milk Preheat the oven to 450 degrees. The secret to excellent cookies is COLD BUTTER. Really cold. Many times the cookie dough gets worked so much that the butter softens before the cookies even go into the oven. Try cutting the butter into small pieces and put paste back into the fridge only when ready to incorporate it into the dough.Combine the dry ingredients in a large bowl. Use a dough cutter to cut cold butter into flour mixture. Don't go crazy here - you want to see small, pea-sized pieces of butter in the dough. Add in the milk and egg and mix just until the ingredients are combined. The dough will be sticky, but don't keep working with it. You should be able to see the butter pieces in the dough. Place the dough on a generously floured surface. Sprinkle some flour on top of the dough so that it won't stick to your fingers and knead 10-15 times. If the dough is sticky just sprinkle on some extra flour. Scoop out the dough to 3/4 - 1 inch thickness and cut with a cookie cutter or glass. I with nine this time, but depending on who is snacking on biscuit dough, I can make 12 cookies. Place the cookies on a lightly greased baking sheet or parchment lined baking sheet and bake for 10 to 15 minutes or until golden brown. For extra yumminess, brush the tops of the cookies with melted butter... Calories: 246kcal | Carbohydrates: 28 g | Protein: 4g | Fat: 12 g | Saturated fat: 7 g | Cholesterol: 46 mg | Sodium: 214 mg | Potassium: 257 mg | Sugar: 4g | Vitamin A: 405IU | Calcium: 105 mg | Iron: 1.7mg Recipe originally published May 22, 2012. More breakfast recipes to enjoy: For all breakfast recipes, go HERE. For all dessert recipes, go HERE. Sign up to get emails when I post new recipes! For more great ideas follow me on Facebook – Pinterest – Instagram – Twitter – Bloglovin'. Have a great day! I learned how to make these cookies from my mother, who my mother taught. I've never found better. It is important to have your cookies set for baking. It gives the Baking Powder time to activate and will rise better. DIRECTIONS Put flour, baking powder, salt, sugar in a mixing bowl. Stir lightly with fork. Add shortening and mix with pastry cutter, or I rub through my hands, until the shortening and flour mixture resemble small peas. Add just enough water to form a dough. Too much water will be a tough biscuit. Place the cookie dough on a floured surface. you roll the dough up to 3/4 inches or I just pat it out to the desired thickness. Cut with cookie cutter. Place on a heavily greased baking sheet. Let Cookies sit for 20 to 30 minutes before baking in a 375 degree oven for 20 minutes. 12/24/2003 ok. I come from a family of very picky biscuit lovers. I looked all summer for a soft big biscuit and have found it! I don't see why people have had problems with this. They're great and I make them all the time. I substitute butter or margarine for the shorting, better taste. For those who don't get the desired results - try these tips: 1.Don't overmix the dough once you add the milk and only pat together (no real kneading or they will be difficult). 2. only add the amount of milk you need, some days I have to use it all and then others I have a little left in the cup. 3. Make sure the shorting or butter is cold 4.can brush with melted butter before and/or after baking for extra softness and flavor and 5. can place closer together as yours still not soft Hope this help and thank you so much JP!! 05/11/2005 Very good! I make them with half wholemeal flour and half all purposes, and I use butter instead of shortening (I want to avoid trans fats). This is the cookie recipe that I added to my permanent file. ** If you're new to cookies, remember - every time you make cookies (or or anything else that uses baking powder or soda to rise) you want to gently mix the dough just until the ingredients are all mixed - don't maul it or knead it. The more you use your dough, the more gluten develops and the harder cookies (or pie crust, etc.).) 12/12/2003 Excellent recipe ! As a single man -no shortening or milk in the fridge, I used butter and a cup of beer. Go ahead and laugh, but they came out great. 02/08/2007 These cookies had a great texture, stood beautifully in front and were so easy to make. The only downside was that they were bland and definitely had a light baking powder flavor. I made them a second time and replaced cultured buttermilk powder (4 TBS Saco brand) + 1 c. water instead of milk; dropped the baking powder back to 2 tsp; and added 1/2 teaspoon baking soda. Oh my goodness.... Perfection.... so tasteful and soft and fluffy! Definitely the best I've ever made or eaten -- and I'm a southern girl who knows what a really great cookie it should be!) JP, your recipe is a winner - thank you very much! With the small changes I mentioned, this will forever be my only cookie recipe! If someone else wants to try the changes, you use liquid buttermilk instead of the powder if you want, but the powder always seems to give me better results. 02/25/2013 Mandy14 - The instructions say to knead 14-14 TIMES, NOT 14-15 minutes! The goal is to treat the dough as little as possible. 01/04/2004 These are exceptionally good. Very similar to my mom's baking powder cookies, but these are moister than hers. I made the creamy chicken oven cookies recipe from this site to go with this. My 16 month old son loved it, he said mmmmm and clapped his hands. I cut 6, and didn't get Grand Biscuit size as stated. I only had to use 3/4 c. milk instead of 1 c.. My mother says the barometer affects how your cookies turn out. (works the same with everything with yeast, like bread) so, if it rains or very moist, they won't rise as well. When it's hot and dry, they should rise beautifully. So I kind of go through that when I'm adding the liquid and flour (amounts). After you have made enough cookies, you can see how their going to show by how the (unsecoiling) dough looks and feels. I was thinking about the post which said they turned dry on the outside and damp inside, if they seem very hard, then I would think that possibly, they were cooked at too high a temp. and/or were left in too long. Because my oven is very hot, I always put it down by 25 degrees, and never assume that the indicated time is going to be perfect for my oven, so I checked it after 10 minutes, and then looked at them 2 to 3 minutes after. Anyway, you need this enjoy. 08/17/2011 This is a good basic biscuit recipe minus the sugar - adding sugar makes a biscuit a scone. I've been making cookies every AM for 30+ years and I've found that it's really the techniques that make a good cookie. Here are my tried and tested tips - 1) COLD, COLD, COLD ingredients and HOT, HOT oven (450 or 500) 2) After adding the milk, stir just until it usually comes together. DON'T KNEAD! Turn off the dough and ply it in the thickness you desire. Overtime makes a one Tough Biscuit 3) Use a sharp biscuit cutter and don't twist it when you cut. This closes the edges and does not let the cookies rise as much. Try to avoid using a makeshift cutter as the edges might not be sharp enough. 4) I bake mine in a cast iron frying pan with lots of melted butter. I throw a few TBL of butter in the frying pan and place in the oven while preheating just until melted (not brown). I then place the cookie top side put in the butter and flip it so the whole thing is covered. 5) Place cookies so they fit for high-rise buildings not tanned on the sides, or slightly apart for less of a rise but brown sides. 12 min on 450 delivers a very tender, moist cookie with the perfect little crunch at the top and bottom. Yummmm. 09/10/2003 Simple and tasty! A tip though... don't knead the dough! Knead this mix with produce a tough textured cookie. Mix it until it holds together... pat in a 1 1/2 inch thick circle... then cut out. 12/24/2003 Thanks to J.P. I can finally make cookies after 10 years of trying different recipes and mixes. I suggest those people who want to use more flavor buttermilk instead of reg. Milk. I also used extra baking powder (about 1&1/2 tablespoons). I also suggest baking them on the top rack of the oven if you're like me and your cookies always brown on the bottoms and not the tops. They really rise more as you prepare the dough several hours ahead and cool down to time to make them. I mixed the dough the night before I planned them for breakfast. They turned out to be almost identical to the cookies in the ever popular fried chicken restaurant. Fantastic, only I have to watch out if I will gain a ton of weight. I could eat them for three meals a day plus snacks! :o) 04/14/2003 These cookies tasted OK, but they were very dense and doughy. (Is that a word?) The search for a great cookie recipe continues. 1 of 471 J.P.'s Big Daddy Biscuits Mimi 2 of J.P.'s Big Daddy Biscuits Matt Voorhies 3 of 471 J.P.'s Big Daddy Biscuits Rebecca 4 of 471 J.P.'s Big Daddy Biscuits Grateful 5 of 471 J.P.'s Big Daddy Biscuits Scott D Jones 6 of 6 4 71 J.P.'s Big Daddy Biscuits Zory 7 of 471 J.P.'s Big Daddy Biscuits Naomi Booker 8 of J.P.'s Big Daddy Biscuits RedRedus77 9 of 471 J.P.'s Big Daddy Biscuits Paula 10 of 471 J.P.'s Big Daddy Biscuits christine67 1 1 of 471 J.P.'s Big Daddy Biscuits Jewels 12 or 471 J.P.'s Big Daddy Biscuits Abarra 13 or 471 J.P.'s Big Daddy Biscuits mjwellsct14 or J.P.'s Big Daddy Biscuits katiemdesigns 15 or 471 J.P.'s Big Daddy Biscuits Sum 16 of 471 J.P.'s Big Daddy Biscuits MG 17 of 471 J.P.'s Big Daddy Biscuits Muthaship-Masterchef 18 of 471 J.P.'s Big Biscuits CheesecakeMamama 19 of 471 J.P.'s Big Daddy Biscuits Yvette Dawn Bluitt-Roberson 20 of 471 J.P.'s Big Daddy Biscuits Elisabeth Godwin Godwin

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