



Kitchen Cheat Sheet: 3 Ingredient Biscuits



Tips

- 🧈 Freeze the butter for 10–15 minutes first
- Extra-cold butter creates steam as it melts, which means taller, flakier biscuits with tender layers instead of sad little hockey pucks.
- 🧈 Don't panic about sticky dough
- Biscuit dough should feel soft and a little sticky. If it feels too wet to handle, dust the counter lightly with flour, but don't keep adding flour until the dough feels “perfect.” That's how dry biscuits happen.
- 🧈 Touching biscuits rise higher
- Arrange the biscuits so the sides lightly touch in the skillet or pan. They help support each other as they bake and stay softer around the edges.
- 🧈 Pat the dough to about 1-inch thick
- Too thin and they won't rise as tall. Too thick and the centers may need more baking time. About an inch is the biscuit sweet spot.
- 🧈 Skip the twisting
- When cutting biscuits, press straight down and lift straight up. Twisting the cutter seals the edges and can keep them from puffing up properly.
- 🧈 Work quickly
- The longer biscuit dough sits out, the warmer the butter gets. Warm butter = less rise and fewer flaky layers.
- 🧈 Brush with melted butter after baking
- Technically optional. Emotionally? I have strong opinions.
- 🧈 A hot skillet gives the best bottoms
- Preheating the buttered cast iron skillet helps create those golden, slightly crisp bottoms that make people suddenly very interested in “just one more.”

Storage

Let the biscuits cool completely, then store them in an airtight container at room temperature for up to 2 days. If your kitchen runs warm or humid, they'll stay fresher in the refrigerator.

Freezer:

Freeze baked biscuits in a freezer-safe bag or airtight container for up to 3 months. I like to wrap them individually if I know future me is going to want “just one.”

FAQs

Why didn't my 3 ingredient biscuits rise?

Usually it comes down to one of three things: warm butter, overworked dough, or old self-rising flour. Keep the butter cold, handle the dough gently, and make sure your flour still has some life left in it.

Can I use 7-Up instead of Sprite?

Yep. Any lemon-lime soda works here, including Sprite, 7-Up, or store brands. The soda helps create tender, fluffy biscuits without needing buttermilk.

Why does soda work in biscuits?

The carbonation and sweetness help create a softer, more tender biscuit. Think of it as the little kitchen shortcut that makes these feel suspiciously easy.

Can I make these 3 ingredient biscuits without a cast iron skillet?

Absolutely. A regular baking sheet or cake pan works just fine. I love cast iron because it gives the bottoms a beautiful golden crust, but don't let not owning one stop the biscuit train.

Can I freeze these biscuits?

Yes. Freeze baked biscuits in an airtight container for up to 3 months. Reheat in the oven or microwave until warm and buttery things feel hopeful again.

Can I make the dough ahead of time?

You can, but biscuits are happiest baked fresh. If needed, cut the biscuits and refrigerate them for a few hours before baking.

Can I use all-purpose flour instead of self-rising flour?

You can, but you'll need to make your own self-rising flour by adding baking powder and salt. Using self-rising flour keeps this recipe truly three ingredients and gloriously low effort.

Why are my biscuits dry?

Too much flour is usually the culprit. The dough should feel soft and a little sticky. Resist the urge to keep adding flour until it feels "perfect." Biscuit dough likes a little chaos.