

TOP 10 BEST BISCUITS

SPECIAL COLLECTOR'S ISSUE

IN PARTNERSHIP WITH



**BUTTERMILK
BISCUITS**
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WHY WHITE LILY®?

Southerners who love biscuits and cornbread (and let's face it, who doesn't) have trusted White Lily® flours and cornmeal products since 1883. It's no big secret why either. From its beginnings in Knoxville, Tennessee, White Lily® has used 100% soft red winter wheat with a finer texture and lower protein content than other conventional flours. The flour is sifted before bagging and is an essential tool to help you wow family and friends with the fluffiest biscuits, softest cookies, and tenderest cakes.

Across the South, biscuits are an ultimate sign of hospitality, and hosts who want to give their guests the best experience turn to White Lily® to get the results they need. In the right hands, White Lily® All-Purpose and Self-Rising Flours bake up into extra-light, flaky biscuits that will have folks lining up for seconds.

In this guide, you'll be introduced to bakes ranging from variations on basic buttermilk biscuits, time-honored techniques that guarantee the most jaw-dropping results, to a few mouthwatering recipes that will get your creative juices flowing (Biscuits and Potlikker Gravy on page 23 is the sort of brunch dish that will be an instant family favorite). All you need to do is make sure you have enough White Lily® flour in the pantry, and the possibilities are endless.



BUTTERMILK BISCUITS

When cutting out the biscuits, cut straight down through the layers. Twisting will cause the biscuit layers to merge and result in flat or distorted biscuits.

MAKES ABOUT 14

- 3½ cups White Lily® All-Purpose Flour**
- 2 tablespoons sugar**
- 1 tablespoon kosher salt**
- 1 tablespoon baking powder**
- ½ teaspoon baking soda**
- 1¼ cups cold unsalted butter, cubed**
- 1 cup cold whole buttermilk**
- 1 large egg, lightly beaten**

- 1.** Preheat oven to 425°. Line a baking sheet with parchment paper.
- 2.** In a large bowl, stir together flour, sugar, salt, baking powder, and baking soda. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in cold buttermilk until a shaggy dough forms.
- 3.** Turn out dough onto a lightly floured surface. Using a bench scraper or your hands, form dough into a rectangle, and cut into fourths. Stack fourths on top of each other, and pat into a rectangle again. Repeat procedure 3 more times. Pat or roll dough to 1-inch thickness. Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps as necessary. Place 2 inches apart on prepared pan. Freeze until cold, about 10 minutes. Brush with egg.
- 4.** Bake until golden brown, about 15 minutes.

HERB BUTTERMILK BISCUITS

After butter has been cut in, stir in 1½ tablespoons chopped fresh chives, 1 tablespoon chopped fresh parsley, 1 tablespoon chopped fresh basil, and 1 teaspoon chopped fresh dill.

CHAI-SPICED BISCUITS

To flour mixture, stir in 1½ teaspoons ground cardamom, ¾ teaspoon ground cinnamon, ½ teaspoon ground ginger, ¼ teaspoon ground cloves, and ¼ teaspoon ground black pepper.

HOW-TO



CUT IN BUTTER

Cut the butter into the flour mixture until the pieces are the size of peas. The larger pieces of butter create a flakier biscuit.



WORK THE DOUGH

The buttermilk is mixed in until flour is just moistened. Dough will start out looking dry and crumbly but comes together during the stacking process.



CUT AND STACK

This process is what creates the biscuits' distinct layers. Repeating this process several times builds the layers, resulting in tall, flaky biscuits.





BROWNEB BUTTER VANILLA BISCUITS

*These biscuits are gorgeously crunchy,
with toasty notes of vanilla, pecan, and browned butter.*

MAKES ABOUT 14

- 1 cup unsalted butter**
- 3½ cups White Lily® Self-Rising Flour**
- ¼ cup firmly packed light brown sugar**
- 1 cup whole buttermilk**
- ½ cup toasted pecans, finely chopped**
- 2 teaspoons vanilla bean paste or vanilla extract**
- 1 large egg, beaten**
- Cane syrup, to serve**

1. In a medium saucepan, melt butter over medium heat. Cook, stirring occasionally, until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Place butter in a small bowl, and freeze until solid, about 1 hour. Cut butter into cubes.

2. Preheat oven to 425°. Line a baking sheet with parchment paper.

3. In a large bowl, stir together flour and brown sugar. Using a pastry blender or two forks, cut in cold browned butter until mixture is crumbly. Stir in buttermilk, pecans, and vanilla until a shaggy dough forms.

4. Turn out dough onto a lightly floured surface. Pat dough into a rectangle, and cut into fourths. Stack fourths on top of each other, and pat down into a rectangle again. Repeat procedure 3 more times.

5. Pat or roll dough to 1 inch thickness. Cut dough into 2-inch squares. Place biscuits 2 inches apart on prepared pan. Freeze until cold, about 10 minutes. Brush with egg.

6. Bake until golden brown, 12 to 15 minutes. Drizzle with cane syrup, if desired.

RED-EYE GRAVY AND COFFEE BISCUITS

We added a surprising ingredient to a traditional flaky buttermilk biscuit: instant coffee. Topped off with a classic coffee and country ham gravy, you're sure to start your day off right (and alert!).

MAKES 5 TO 8 SERVINGS

- 3 tablespoons unsalted butter, divided**
- 1 (6-ounce) package country ham slices**
- 1 cup strong-brewed black coffee**
- 1 cup low-sodium chicken broth**
- 2 teaspoons smoked paprika**
- 1 teaspoon sugar**
- 1 tablespoon chopped fresh thyme**
- Coffee Biscuits (recipe below)**

- 1.** In a 12-inch cast-iron skillet, heat 1 tablespoon butter over medium-high heat. Add ham; cook until browned, 2 to 3 minutes per side. Remove from skillet, and let drain on paper towels, reserve drippings in skillet.
- 2.** Add coffee to skillet, scraping browned bits from bottom of skillet with a wooden spoon. Stir in broth, paprika, and sugar; cook, stirring occasionally, until thickened, about 4 minutes. Add remaining 2 tablespoons butter, swirling until combined; cook for 1 minute. Remove from heat. Stir in thyme. Serve over ham slices and Coffee Biscuits.

COFFEE BISCUITS

MAKES ABOUT 10

- 3 cups White Lily® Unbleached Self-Rising Flour**
- 2 tablespoons sugar**
- 2 tablespoons dark roast instant coffee**
- ½ cup cold salted butter, cubed**
- ¾ cup plus 2 tablespoons cold whole buttermilk, divided**
- 1 large egg, lightly beaten**
- 1 teaspoon water**

- 1.** Preheat oven to 425°. Line a large rimmed baking sheet with parchment paper.
- 2.** In a large bowl, stir together flour, sugar, and instant coffee. Using a pastry blender, cut in cold butter until mixture is crumbly. Add ¾ cup cold buttermilk, stirring with a fork just until combined. Add remaining 2 tablespoons cold buttermilk, if necessary.
- 3.** Turn out dough onto a heavily floured surface, and knead several times until dough holds together. Pat dough to ¾-inch thickness. Using a 2½-inch round cutter, cut dough, rerolling scraps as necessary. Place 2 inches apart on prepared pan. Freeze for 15 minutes.
- 4.** In a small bowl, whisk together egg and 1 teaspoon water. Brush egg wash onto dough.
- 5.** Bake until golden brown, 12 to 14 minutes. Serve warm.





BLUEBERRY SOUR CREAM DROP BISCUITS

These ultra-tender drop biscuits are easy to stir together and perfect for any weekend brunch.

MAKES 12

BISCUITS:

- 2 cups White Lily® Self-Rising Flour
- ¼ cup firmly packed light brown sugar
- 1 teaspoon lemon zest
- ½ cup cold unsalted butter, cubed
- 1 cup fresh blueberries
- ¾ cup sour cream
- ⅓ cup whole buttermilk
- 2 teaspoons turbinado sugar

GLAZE:

- 1 cup confectioners' sugar
- 2 tablespoons fresh lemon juice

1. Preheat oven to 400°. Line a baking sheet with parchment paper.

2. For biscuits: In a large bowl, stir together flour, brown sugar, and lemon zest. Using a pastry blender or two forks, cut in cold butter until mixture is crumbly. Stir in blueberries, sour cream, and buttermilk until dough comes together. Drop dough 2 inches apart on prepared pan. Sprinkle with turbinado sugar.

3. Bake until golden brown, about 15 minutes.

4. For glaze: In a small bowl, whisk together confectioners' sugar and lemon juice until smooth. Drizzle glaze over warm biscuits.

YOUR QUESTIONS ANSWERED

WHAT IF MY RECIPE DOESN'T CALL FOR WHITE LILY® FLOUR?

These recipes are designed for White Lily® flours, but you can use White Lily® All-Purpose Flour in any recipe; just add 2 tablespoons per cup to account for the lighter texture. If you bake using weight measures, you'll find White Lily® flour to be the same as others.

STRAWBERRY BISCUITS

We love the blushing pink hue the dough takes on from sweet, ripe strawberries.

MAKES ABOUT 12

3½ cups White Lily® Self-Rising Flour
¼ cup granulated sugar
¾ cup cold unsalted butter, cubed
¾ cup cold whole buttermilk
½ cup mashed fresh strawberries
1 large egg, beaten
Turbinado sugar
Strawberry jam and sweetened whipped cream, to serve

1. Preheat oven to 425°. Line a baking sheet with parchment paper.

2. In a large bowl, stir together flour and granulated sugar. Using a pastry blender or two forks, cut in cold butter until mixture is crumbly. Stir in cold buttermilk and strawberries until a shaggy dough forms.

3. Turn out dough onto a lightly floured surface. Pat dough into a rectangle, and cut into fourths. Stack fourths on top of each other, and pat down into a rectangle again. Repeat procedure 3 more times.

4. Pat or roll dough to 1 inch thickness. Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps as necessary. Place biscuits 2 inches apart on prepared pan. Freeze until cold, about 10 minutes. Brush with egg; sprinkle with turbinado sugar.

5. Bake until golden brown, about 15 minutes. Serve with jam and whipped cream, if desired.

YOUR QUESTIONS ANSWERED

WHAT IF I DON'T HAVE SELF-RISING FLOUR?

You can substitute White Lily® All-Purpose Flour for self-rising by adding 1½ teaspoons baking powder and ½ teaspoon salt to each cup of flour.





TOMATO-SHRIMP GRAVY AND CORNMEAL CATHEAD BISCUITS

Canned tomatoes make this gravy simple and accessible—even when tomatoes are out of season. It pairs deliciously with our impressive yet effortless cornmeal drop biscuits.

MAKES ABOUT 5 SERVINGS

3 tablespoons bacon drippings
3 tablespoons all-purpose flour

1½ cups vegetable broth
½ pound medium fresh shrimp, peeled and deveined
1 (14.5-ounce) can diced tomatoes
1 teaspoon kosher salt
1 teaspoon ground black pepper
1 tablespoon chopped fresh parsley

Cornmeal Cathead Biscuits
 (recipe below)

Garnish: chopped fresh parsley, chopped cooked bacon

1. In a medium saucepan, heat bacon drippings over medium heat. Whisk in flour until smooth; cook, whisking constantly, until pale brown, about 2 minutes. Gradually whisk in broth until smooth.

2. Stir in shrimp, tomatoes, salt, and pepper; cook, stirring occasionally, until thickened and shrimp are pink and firm, about 8 minutes. Stir in parsley. Serve immediately over Cornmeal Cathead Biscuits. Garnish with parsley and bacon, if desired.

CORNMEAL CATHEAD BISCUITS

MAKES 5

3½ cups White Lily® Unbleached Self-Rising Flour

1½ cups fine yellow cornmeal
1 teaspoon kosher salt
½ cup cold unsalted butter, cubed

2 cups cold whole milk
1 large egg
1 teaspoon water

1. Preheat oven to 375°. Spray a 12-inch cast-iron skillet with cooking spray.

2. In a large bowl, whisk together flour, cornmeal, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Add cold milk, and gently stir with a fork until well combined. Scoop dough by about 1 cupful, and drop into prepared pan, creating 5 biscuits.

3. In a small bowl, whisk together egg and 1 teaspoon water. Brush dough with egg wash.

4. Bake until golden brown, about 35 minutes. Serve warm.

GRUYÈRE-AND-CARAMELIZED ONION BISCUIT SANDWICHES

These buttery biscuits are studded with pockets of nutty Gruyère and rich caramelized onion.

MAKES ABOUT 12

2 tablespoons unsalted butter
1 large yellow onion, thinly sliced
2½ cups White Lily® All-Purpose Flour
1 tablespoon sugar
2½ teaspoons baking powder
1¼ teaspoons ground black pepper, divided
¼ teaspoon baking soda
¾ cup cold unsalted butter, cubed
1 cup shredded Gruyère cheese
1 cup cold whole buttermilk
1 large egg, beaten
Ham, arugula, whole-grain mustard, and fried eggs, to serve

1. In a large skillet, heat butter over medium heat. Add onion; cook, stirring frequently, until golden in color, about 30 minutes. Remove from heat, and let cool.

2. Preheat oven to 425°. Line a baking sheet with parchment paper.

3. In a large bowl, stir together flour, sugar, baking powder, 1 teaspoon pepper, and baking soda. Using a pastry blender or two forks, cut in cold butter until mixture is crumbly. Stir in caramelized onion, cheese, and cold buttermilk until a shaggy dough forms.

4. Turn out dough onto a lightly floured surface. Pat into a rectangle, and cut into fourths. Stack fourths on top of each other, and pat down into a rectangle again. Repeat procedure 3 more times.

5. Pat or roll dough to 1 inch thickness. Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps as necessary. Place biscuits 2 inches apart on prepared pan. Freeze until cold, about 10 minutes. Brush with egg; sprinkle with remaining ¼ teaspoon pepper.

6. Bake until golden brown, about 15 minutes. Serve with ham, arugula, mustard, and fried eggs, if desired.





BISCUITS AND SAUSAGE GRAVY COBBLER

Make your morning easy with this one-skillet meal of two Southern favorites. The biscuits can even be made ahead of time, so all you have to do is pop them on the gravy before baking.

MAKES 8 TO 10 SERVINGS

BISCUIT DOUGH:

- 2½ cups White Lily® Unbleached Self-Rising Flour
- ½ cup cold salted butter, cubed
- 1 cup cold whole buttermilk

COBBLER:

- 1 teaspoon vegetable oil
- 1 (1-pound) package mild breakfast sausage
- 3 tablespoons all-purpose flour
- 2½ cups whole milk
- 1 tablespoon chopped fresh thyme
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 large egg, lightly beaten
- 1 teaspoon water

Garnish: chopped fresh thyme

1. Preheat oven to 425°. Line a baking sheet with parchment paper.
2. For dough: In a large bowl, place flour. Using a pastry blender, cut in cold butter until mixture is crumbly. Add cold buttermilk, stirring with a fork just until combined.
3. Turn out dough onto a heavily floured surface, and knead several times until dough comes together. Pat or roll dough to ¾-inch thickness. Using a 2-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps as necessary. Place 2 inches apart on prepared pan. Freeze for at least 15 minutes or while making gravy. (Biscuits can be stored, frozen, for up to 3 months. Freeze cut biscuits for 24 hours, and transfer to a heavy-duty resealable freezer bag.)
4. For cobbler: In a 12-inch cast-iron skillet, heat oil over medium-high heat. Add sausage; cook, using the back of a spoon to break up meat, until browned, about 6 minutes. Stir in flour; cook, stirring constantly, for 1 minute. Gradually whisk in milk, thyme, salt, and pepper until smooth. Remove from heat. Arrange biscuit dough rounds in an even layer on top of gravy.
5. In a small bowl, whisk together egg and 1 teaspoon water. Brush egg wash onto dough.
6. Bake until biscuits are golden brown and gravy is bubbly, 20 to 22 minutes. Let stand for 5 minutes. Garnish with thyme, if desired.

LARD BISCUITS

When cutting lard into flour, the fat coats the flour particles and reduces gluten formation, which results in a very tender biscuit.

MAKES ABOUT 10

- 3 cups White Lily® Self-Rising Flour**
- 2 teaspoons kosher salt**
- 1½ teaspoons sugar**
- ¾ cup cold lard, cut into ½-inch cubes, plus more for greasing pan**
- 1 cup cold whole buttermilk, plus more for brushing**

- 1.** Preheat oven to 425°. Line a baking sheet with parchment paper.
- 2.** In a large bowl, whisk together flour, salt, and sugar. Using a pastry blender or 2 forks, cut in cold lard until pieces are pea-size. Using a fork, stir in cold buttermilk until a shaggy dough forms.
- 3.** Turn out dough onto a lightly floured surface; gently knead 4 times. Roll or pat dough to about 1¼-inch thickness. Using a 2¼-inch round cutter, cut dough without twisting cutter, rerolling scraps as necessary. Place biscuits on prepared pan; freeze for 15 minutes.
- 4.** Generously grease a 14-inch cast-iron baking pan with lard. Place pan in oven until very hot, about 5 minutes. Carefully place biscuits in hot pan; brush tops with buttermilk.
- 5.** Bake until golden brown, 13 to 15 minutes. Let cool on pan for 10 minutes before serving.

YOUR QUESTIONS ANSWERED

WHERE CAN I FIND WHITE LILY® FLOUR?

White Lily® products are distributed nationwide. See what's available near you by visiting whitelily.com/where-to-buy.



SCAN ME





BISCUITS AND POTLIKKER GRAVY

Your brunch guests will love this twist on biscuits and gravy.

MAKES 4 SERVINGS

COLLARDS:

- 2 tablespoons olive oil
- 2 cups chopped sweet onion
- 2 pounds fresh collard greens, stemmed and chopped
- 1 smoked ham hock
- 2 cups chicken stock
- 1 tablespoon green hot sauce
- 2 teaspoons kosher salt
- 3 tablespoons apple cider vinegar

BISCUITS:

- 1 cup White Lily® Self-Rising Flour
- 2 tablespoons chopped fresh chives
- ¼ teaspoon kosher salt
- ⅔ cup heavy whipping cream

GRAVY:

- 2 tablespoons unsalted butter
 - 2 tablespoons all-purpose flour
 - 1 cup whole milk
 - ¼ cup potlikker, reserved from collard greens
 - ¼ pound bacon, cooked and chopped
 - ⅛ teaspoon ground black pepper
-
- 1 tablespoon unsalted butter
 - 4 large eggs
 - 2 cups reserved cooked collard greens

Garnish: chopped fresh chives

1. For collards: In a large Dutch oven, heat oil over medium-high heat. Add onion; cook, stirring occasionally, until softened, about 5 minutes. Add collard greens in batches, stirring until wilted. Add ham hock, stock, hot sauce, and salt; cover and cook over medium heat, stirring occasionally, until collards are tender, about 25 minutes. Remove ham hock. Stir in vinegar. Keep warm.

2. Preheat oven to 425°. Line a baking sheet with parchment paper.

3. For biscuits: In a medium bowl, whisk together flour, chives, and salt. Add cream; stir gently just until combined. (Dough will be sticky. Do not overmix.)

4. Turn out dough on a lightly floured surface, and knead 4 to 5 times. Pat dough to ¾-inch thickness. Using a 2½-inch round cutter, cut 4 rounds from dough, and place on prepared pan.

5. Bake for 14 minutes.

6. For gravy: In a medium nonstick skillet, melt butter over medium heat. Add flour, whisking until combined. Gradually add milk and potlikker, whisking constantly; bring to a boil. Add cooked bacon and pepper; cook, stirring constantly, until thickened, about 2 minutes.

7. In a large skillet, melt 1 tablespoon butter over medium heat. Gently crack eggs into skillet, and fry, covered, until yolks are set, 3 to 4 minutes.

8. To serve, cut each biscuit in half. Top each with ½ cup collards and 1 fried egg. Spoon gravy on top. Sprinkle with chives, if desired.

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