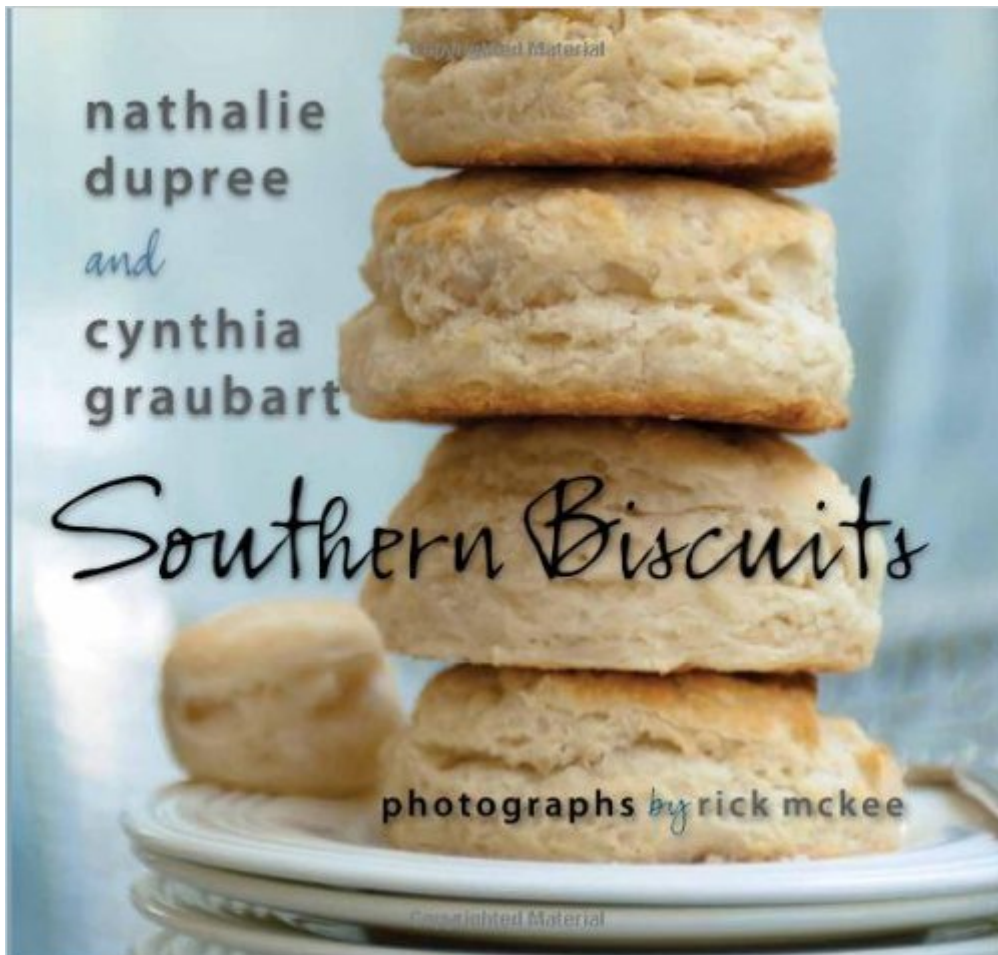


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# Southern Biscuits



## Synopsis

Southern Biscuits features recipes and baking secrets for every biscuit imaginable, including hassle-free easy biscuits to embellished biscuits laced with silky goat butter, crunchy pecans, or tangy pimento cheese. The traditional biscuits in this book encompass a number of types, from beaten biscuits of the Old South and England, to Angel Biscuits—a yeast biscuit sturdy enough to split and fill but light enough to melt in your mouth. Filled with beautiful photography, including dozens of how-to photos showing how to mix, stir, fold, roll, and knead, Southern Biscuits is the definitive biscuit baking book.

## Book Information

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Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (149 customer reviews)

Best Sellers Rank: #25,313 in Books (See Top 100 in Books) #9 in [Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones](#) #47 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South](#) #3597 in [Books > Teens](#)

## Customer Reviews

If you are reading reviews for a book devoted completely to the art of making biscuits from scratch, chances are you don't already know how to make biscuits from scratch. This is a wonderful book on many levels, but you need to be realistic and understand that even with this wealth of information you will need to practice and experiment. I watched Nathalie Dupree's wonderful television program on PBS for many years so I was already familiar with her style of cooking. One of the foods I could never get the hang of was biscuits. I grew up watching my mother and grandmother make them using only their hands to mix the ingredients. I tried that and came away with rocks because I had no idea about ingredient proportions. This book will help you explore proportions and techniques that will ultimately lead to a biscuit which will make you say WOW! It happened today after batch #8. In a three week period. That's a lot of biscuits, but, luckily they freeze well so we are stocked up. I have had some bumpy rides along the way to that WOW batch. Here's what I've learned:!. First

three batches - Basic Southern Biscuits on pages 56-57. Followed the recipe exactly the first time and got heavy biscuits that didn't rise. Figured it was my fault so made them exactly the same another time but used a different oven, with the same unsatisfactory result. Even the \*failures\* were being eaten though. I then noticed that the White Lily Self-Rising flour sack had a biscuit recipe which was virtually identical to what I was using but with only half the fat. Made the batch using that recipe and it was really, really good. The lesson learned was that I wasn't compelled to follow the recipe exactly, but I needed to learn how and when to deviate.2.

I've always enjoyed Southern biscuits with fried chicken... and always enjoyed scones with jam at tea time... but I've always felt that the homemade scones and biscuits were missing something no matter how many variations I tried to make... I just could match the store bought Southern biscuits... (my scones were around a 7 on a scale of 1 to 10)First of all, I believe that whenever you buy a whole book dedicated to one specific subject, you are bound to get into the nitty-gritty of that subject... and I think it is those details and specifics that separate good results from great results!This book has a whole myriad of different types of biscuits and scones to try out at home and each one has its own subtle little difference ranging from those that require many ingredients and relatively more time to prepare, to your quick biscuit fix recipes! I have to warn readers that when attempting the more complex (relatively speaking of course) recipes, don't cut corners like not brushing the biscuits with melted butter as it will seriously affect the moistness and taste of your biscuits. Granted, there is a lot of butter involved with biscuits and scones... but I guess readers already know that biscuits and scones are not the healthiest foods on earth.I really found the introductory chapters really beneficial where the authors discuss the different materials that might be used and what affect each has on the finished product... I really think that this kind of information is the kind that adds to your understanding of the subject and makes you better in the field. I specifically found the information on low gluten flour especially beneficial as I have been primarily focusing on high gluten flour for baking breads...

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