

BISCUIT BREAD RECIPE

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Step-by-step, photo illustrated instructions for making this old fashioned, three ingredient Biscuit Bread. Printable recipe included.



Three simple ingredients make up this old fashion Biscuit Bread recipe.

This is probably the easiest bread you can make. I mean, with only three ingredients, how much simpler can it get?

If you've been wanting to make biscuits, but still haven't got up the nerve to try it, then let me suggest you give this quick and easy recipe a try. I think you'll enjoy the results.

I found this particular recipe in an old cookbook, but failed to jot down the name of the book. I do know that it was submitted by a Ruth H. from Maggie Valley, North Carolina. Maggie Valley is in the mountain area of our state. It's a great place to visit if you ever get the opportunity.

The recipe caught my attention because it sounded like a bread that my Mama use to make. However, she cooked hers on top of the stove and this one is baked in the oven. I was curious to see if it would be anything like what I remember her making in my much younger days. It was close.

Some folks might call this a Hoe Cake, but those are more of a cornbread to me. Because of the taste of this, I can see where the name Biscuit Bread pretty well describes it. I kept going back for another bite once it came out of the oven. Smile.

I did let it cook a bit longer than needed, so be careful, it could burn before you know it. But, that's just part of cooking. It happens to us all. I'm sure you will do better.

Spread some melted butter over the top when it comes out of the oven, then enjoy it with some molasses, or honey, or whatever suits your fancy. Smile.

So, if you're looking for a really quick, easy, delicious bread, I believe you just found it.

Ready to give it a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Biscuit Bread – You'll need these ingredients.

Place the flour in a large mixing bowl.

Add the milk.

Then, add the oil.

Grab a sturdy spoon and mix everything together. You'll have a few lumps, but don't worry about

those. Just mix it well.

Heat up your skillet, then add some oil or butter.

I placed my skillet on top of the stove and heated it up first. The pan needs to be hot before you add the batter. Once hot, I added about a Tablespoon of butter to the pan and let it melt.

It would probably be better to just use a little more oil instead of butter. I think it caused the edges of my bread to burn a bit. I've listed oil in the printable recipe, but you can decide which you prefer. Smile.

Pour the batter into the hot skillet. Then use the back of your spoon to spread it out almost to the edges of the pan.

Place the skillet in your pre-heated oven. Let it bake at 400F degrees for about 18-20 minutes or until golden brown on top.

When done, remove the bread from the oven and place on a wire rack or folded towel to cool a bit.

The bread should easily remove from the skillet. Serve while still warm.

Enjoy!