

# BLUEBERRY BISCUITS RECIPE

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Follow our easy, step-by-step, photo illustrated instructions to make these delicious glazed Blueberry Biscuits from scratch. Printable recipe included.

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Soft, sweet, Blueberry Biscuits with icing on top. A great way to start your morning or a nice addition to any meal. Quick and easy to make.



## BLU-BERRY BISCUITS

I'm not claiming this as a copycat recipe of the famous **BoJangles Bo-Berry Biscuit®**. But, if you've ever had one of those, then you'll have a good idea of what these will taste like.

No, this is just my version of a really good Blueberry Biscuit, with icing, and made with fresh Blueberries. Blueberries are just coming into season in my area.

Yes, you can use frozen berries if that's all you have. Don't even worry about trying to thaw them first, just pop them in the dough once you get to that step below.

I've never been a coffee drinker, but these would go great with that morning cup of Joe if you're into that. I'd prefer a cold glass of milk with mine. Don't judge me.

These really are easy to make, and they bake up in about 10 to 12 minutes so you can easily fix them in time for breakfast, or maybe just for an easy dessert at supper time after enjoying a batch of home fried chicken. Smile.

I stored the leftover biscuits in a plastic bag out on the counter for several days after I made them. I

popped one in the microwave for about 10 seconds and they came out as soft and fresh as the day they were made, if not even softer. I do hope you'll try them and enjoy them as much as I do.

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

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**Blueberry Biscuits with Icing Recipe** – You'll need these ingredients.

You'll also need Confectioners Sugar and Vanilla Flavoring for the icing if you decide to glaze them.

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Place your fresh berries in a colander and gently rinse them under cold running water. Set them aside to drain while you prepare the dough.

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Place a little more than 3 cups of Self-Rising Flour in your sifter and sift the flour into a large mixing bowl.

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Add 2 Tablespoons of Lard to the flour. This should be enough lard to equal about the size of a large egg. You don't have to be too precise, it should work out.

An equal amount of shortening will work if you don't have any Lard.

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Sprinkle 1 Tablespoon of sugar over the flour. This will add a touch of sweetness to your biscuit dough.

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Use your hands to crumble up the lard into the flour. I just squeeze the lard to break it up, and keep working it into the flour until it's pea sized pieces of lard spread throughout the flour.

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Make a well in the center of the flour, then pour in 1 cup of Buttermilk.

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Place your hand right down in the middle of the Buttermilk and start swirling it around in the flour. The milk will gradually pull the flour in as it comes together to make the dough. Don't work it too much, but keep stirring and folding until you have a large lump of dough formed. You will work in most of the flour, but not all of it.

If you need more instructions on this step, please check out my recipe for [Mama's Buttermilk Biscuits](#). That will go into a bit more detail. Smile.

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Place a sheet of parchment paper on your countertop. Sprinkle it with flour.

Place the ball of dough on the paper. The dough will be sticky, but keep sprinkling it with flour until it doesn't stick to your hands. Knead the dough a couple of times until it's sticking together.

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Use your fingers to gently pat and press the dough out into a circle. You'll want to press it out until it's about 1/4 of an inch thick .

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Sprinkle about 1 cup of the fresh Blueberries over the top of the dough. I like to gently press them down into the dough. Don't press them too hard though, or they will burst. You want to keep as many whole berries in the dough as you can.

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Fold the top half of the dough over on to the bottom half. By pressing the berries into the dough, they will not all roll into one spot while you fold the dough over. Smart huh?

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Fold the dough over again from left to right. Okay, right to left works too. Just saying.

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Very gently, pat the dough out again until it's just about 3/4th's of an inch thick.

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Dip your biscuit cutter in some flour, then press it into the dough. Try not to twist it, just press straight down and lift up.

I'm using a biscuit cutter, but a glass or jar will work as well.

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Repeat the process until you've cut as many biscuits from the dough as you can. Then, re-fold the scraps of dough, press it back out, and cut more biscuits until you've used up all the dough.

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Place the cutout biscuits in a skillet that has been lightly greased with lard or cooking oil.

I like to bake biscuits in my cast iron skillet. It belonged to my mother and I've been using it for many years myself.

A sheet pan would work just as well, just be sure to lightly grease the bottom. If you place the biscuits to where the sides are touching, it helps them rise a bit higher.

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**BAKE AT 500°  
10 - 12 MINUTES**

**OR UNTIL LIGHTLY BROWNED ON TOP**

**Pre-heat your oven to 500F degrees.** That's right FIVE HUNDRED DEGREES.

Place the biscuits in the pre-heated oven and let them bake for 10 to 12 minutes until the tops have started to lightly brown. They can burn quickly at this point, so be sure to keep an eye on them.

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Remove the biscuits from the oven when the tops have lightly browned. Set the pan on a folded towel or wire rack to cool.

Brush the tops with a bit of melted butter, or do it like I do. I just rub a stick of butter over the tops.

We'll let them cool a bit while we prepare the icing.

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Place 1 cup of Confectioner's Sugar in a small mixing bowl.

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Add 1/2 teaspoon of Vanilla Flavoring.

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Add 1 Tablespoon of milk. You might need more, but stir everything together first to see how thick your glaze is. It's easier to add milk a drop or two at a time than it is to add more sugar.

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Add milk or sugar until you get the glaze to the consistency you prefer.

It will be hard to mess this up. If it's too thin, just keep adding more sugar until you get it thick enough for you. Or, add another drop or two of milk if it's too thick.

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While the biscuits are warm, drizzle on the icing.

I made a thick icing. The warm biscuits will cause it to melt and I like a lot of icing on mine. Smile.

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Enjoy!

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