

McDonald's Biscuit Dupe

Single Batch (Makes 8 biscuits)

Ingredients:

- 2 cups all-purpose flour
- 1 tbsp baking powder
- 1/2 tsp baking soda
- 1 tsp sugar
- 3/4 tsp salt
- 4 tbsp cold butter, cut into cubes
- 2 tbsp cold shortening
- 3/4 cup cold buttermilk (plus a bit more if needed)

Instructions:

1. Preheat oven to 450°F. Line a baking sheet with parchment.
2. In a large bowl, whisk together flour, baking powder, baking soda, sugar, and salt.
3. Cut in the butter and shortening with a pastry cutter or your fingers until it looks like coarse crumbs.
4. Stir in the buttermilk just until the dough comes together — don't overmix.
5. Turn dough onto a floured surface. Pat gently into a 1-inch thick rectangle.
6. Fold the dough in half, then pat it back down. Repeat 3–4 times (this makes layers!).
7. Cut biscuits using a 2.5-inch cutter (don't twist it!). Place on the baking sheet, sides touching for softer sides.
8. Bake for 12–14 minutes until tall and golden. Brush tops with melted butter if desired.

Double Batch (Makes 16 biscuits)

Ingredients:

- 4 cups all-purpose flour
- 2 tbsp baking powder
- 1 tsp baking soda
- 2 tsp sugar
- 1 1/2 tsp salt
- 8 tbsp cold butter (1 stick)
- 4 tbsp cold shortening
- 1 1/2 cups cold buttermilk (plus more if needed)

Instructions:

Follow the same directions — just mix everything in a bigger bowl and be gentle with the dough. You can bake on two sheets or one big one if your oven fits it.