



## Garlic Herb Biscuits

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
8-10 Biscuits	10 MIN	15 MIN		10

Garlic herb biscuits are soft, flaky, and buttery with a rich garlic flavor and aromatic herbs. They are quick to make and require no yeast, making them perfect for last-minute baking. This easy recipe creates light and tender biscuits that pair perfectly with soups, salads, or main dishes. The garlic and herbs add a delicious savory twist.

### Ingredients

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ cup cold butter (cubed)
- ¾ cup milk
- 3-4 garlic cloves, minced
- 1 tablespoon chopped herbs (parsley, thyme)

### Recipe Summary

- Prep Time: 10 minutes

- Cook Time: 12-15 minutes
- Total Time: 20-25 minutes
- Servings: 8-10 biscuits
- Course: Bread / Side
- Cuisine: American

## Cooking Method

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### Instructions

1. Preheat oven to **400°F (200°C)**.
2. In a bowl, mix flour, baking powder, and salt.
3. Add cold butter and cut into the flour until crumbly.
4. Stir in garlic and herbs.
5. Add milk and mix into a soft dough.
6. Roll or pat dough and cut into biscuits.
7. Place on a baking sheet.
8. Bake for **12-15 minutes** until golden.
9. Serve warm.

## Cooking Tips

- Use cold butter for flaky texture
- Do not overmix the dough
- Bake until just golden

## Variations

- Add cheese for cheesy garlic biscuits
- Use roasted garlic for milder flavor
- Add chili flakes for spice
- Brush with garlic butter after baking

## What to Serve with Garlic Herb Biscuits

- Soups
- Stews
- Salads
- Breakfast dishes

## Storage

Store in an airtight container for up to **2 days**.

## **Reheating**

Warm in the oven or toaster.

## **Frequently Asked Questions**

### **Why are my biscuits not flaky?**

Butter may not be cold enough.

### **Can I use dried herbs?**

Yes, but use smaller amounts.

### **Can I freeze biscuit dough?**

Yes, freeze before baking.

### **Recipe Author**

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