

The Best Homemade Biscuits and Easy Sausage Gravy

Servings: 5

Prep: 15 min

Cook: 23 min

Total: 38 min



Ingredients

For Biscuits

2 cups all purpose flour

1 tablespoon baking powder

1/2 teaspoon baking soda

1 teaspoon kosher salt

1/2 cup unsalted butter (*cold and cubed*)

3/4 cup buttermilk (*cold*)

2 tablespoons heavy cream (*for brushing*)

For Gravy

16 ounces breakfast sausage, mild

1/4 cup unsalted butter

1/4 cup all purpose flour

3 cups whole milk

1/2 cup heavy cream

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/2 teaspoon kosher salt

1/4 teaspoon black pepper (*freshly ground*)

parsley (*chopped, for garnish*)

Instructions

For Biscuits

- 1 Preheat oven to 450°F. Line a baking sheet with parchment paper and set aside. In a bowl, whisk together flour, baking powder, baking soda and salt. Add butter and cut in using a pastry knife or fingertips until coarse crumbs remain. Add buttermilk and mix until a rough dough forms.
- 2 Pat dough into a rectangle about 1/4-inch in thickness. Fold dough over itself three times to create layers. Press dough into a 1-inch-thick slab and, using a round cookie cutter or sharp knife, cut biscuits out of dough.
- 3 Brush biscuit tops with heavy cream and bake on the parchment-lined baking sheet until golden-brown and flaky, about 12–15 minutes. Set aside to cool.

For Gravy

- 4 Heat sausage in a large skillet over medium heat, breaking up into small crumbles with a wooden spoon, until sausage is cooked through and begins to brown, about 5 minutes. Remove sausage from skillet, set aside in a separate bowl and keep warm.
- 5 Add butter to the pan and whisk in flour. Cook until lightly golden and a roux forms. Gradually whisk in milk and cream, stirring until smooth and thickened, about 2–3 minutes. Season with garlic powder, onion powder, salt and pepper. Return sausage to gravy and remove from heat.
- 6 Split biscuits in half lengthwise and top generously with sausage gravy. Garnish with parsley and serve.