

cracker barrel biscuit recipe ingredients

These are the simple, classic ingredients behind the soft, flaky biscuits I prepared while working with Cracker Barrel-style recipes. The secret is not in complicated ingredients, but in choosing the right ones and understanding how each one contributes to the final texture.

1. All-Purpose Flour

All-purpose flour gives these biscuits their soft, tender crumb and is the flour I recommend for this from-scratch Cracker Barrel biscuit recipe. It offers the best balance of texture and consistency while keeping the recipe simple

2. Baking Powder

Baking powder helps the biscuits rise and creates a light, fluffy texture. $\frac{1}{2}$ – 1 **Tablespoon baking powder**

3. Granulated Sugar

A small amount of sugar balances the savory flavors and adds a slight golden color during baking. **1 Tablespoon granulated sugar.**

4. Salt

Salt enhances the buttery flavor and brings balance to the biscuit dough..

5. Unsalted Butter

Cold unsalted butter adds richness and helps create the classic buttery flavor of Cracker Barrel-style biscuits

6. Butter Milk

Low-fat (1%–2%) buttermilk helps create soft, tender biscuits with a mild tangy flavor and the classic Southern-style texture

7. Melted Butter (For Brushing)

Brushing the biscuits with melted butter right after baking gives them their signature glossy finish, richer buttery flavor, and softer crust—just like the biscuits served at Cracker Barrel.

Alternative Ingredients

1. You can Use 2 cups of self-rising flour (white lilly) and omit the baking powder and salt, since they're already included in the flour. This Southern flour produces an even lighter, fluffier biscuit thanks to its lower protein content.
2. You can substitute the 6 tablespoons of unsalted butter with 1/3 cup solid vegetable shortening (such as Crisco) for a more traditional Southern-style biscuit. Shortening creates a slightly taller, softer biscuit, while butter provides a richer flavor. I prefer butter because it delivers the closest flavor to the Cracker Barrel biscuits I remember making.
3. If you don't have buttermilk, make a substitute by mixing ¾ cup milk with 2 ¼ teaspoons white vinegar or lemon juice. Let it sit for 5–10 minutes before using.

Ingredient

Quantity

All-Purpose Flour

2 cups

Baking Powder

½–1 tablespoon

Granulated Sugar

1 tablespoon

Salt

1 teaspoon

Unsalted Butter (cold, cubed)

6 tablespoons

Low-Fat Buttermilk

¾ cup

Melted Butter (for brushing) 1–2 tablespoons

Yield: 8 Cracker Barrel-style biscuits

Equipment You'll Need

You don't need any fancy equipment to make these Cracker Barrel-style biscuits. These basic kitchen tools will help you achieve soft, flaky biscuits with ease.

Equipment

Purpose

Large Mixing Bowl

For combining the dry ingredients and mixing the dough.

Measuring Cups & Spoons

Ensures accurate measurements for consistent results.

Pastry Cutter *(or two knives)*

Cuts the cold butter into the flour without melting it. If you don't have one, use two knives or your fingertips.

Wooden Spoon

Gently mixes the dough without overworking it.

2½–2¾-Inch Biscuit Cutter *(or a thin-rimmed drinking glass)*

Cuts evenly sized biscuits that bake uniformly. Press straight down—don't twist.

Baking Sheet

Holds the biscuits while they bake.

Parchment Paper *(or lightly grease the baking sheet)*

Prevents sticking and makes cleanup easier.

Pastry Brush

Brushes melted butter over the warm biscuits for a glossy, buttery finish.

Food Processor (Optional)

A faster way to cut the butter into the flour until the mixture resembles coarse crumbs.

How to Make Cracker Barrel Biscuits

Step 1: Prep Work

Preheat your oven to **425°F (220°C)** and position the oven rack in the center. Line a baking sheet with parchment paper or lightly grease it.

For the flakiest biscuits, keep the butter and buttermilk cold until you're ready to use. If they've been sitting at room temperature, chill them for **10–20 minutes** before starting.

Measure all of your ingredients before mixing, and make sure the oven is **fully preheated** before the biscuits go in. A hot oven helps them rise quickly and bake evenly.

Ingredients Checklist

2 cups Self-Rising Flour

or homemade self-rising flour

1/3 cup Shortening (Crisco preferred)

2/3 cup + 2 tbsp Cold Buttermilk

2 tbsp Melted Butter

for brushing before & after baking

Homemade Self-Rising Flour (Optional)

1 cup All-Purpose Flour

1½ tsp Baking Powder

½ tsp Salt

Mix the Dry Ingredients and Cut in the Butter

In a large mixing bowl, whisk together the flour, baking powder, sugar, and salt until evenly combined.

Add the cold, cubed butter and cut it into the flour using a pastry cutter, two knives, clean fingertips, or a food processor. Continue until the mixture resembles coarse crumbs with small pea-sized pieces of butter remaining.

Those tiny butter pieces melt during baking, creating steam that forms the flaky layers Cracker Barrel-style biscuits are known for.



Add the Buttermilk and Form the Dough

Pour the cold buttermilk into the flour mixture and gently stir with a wooden spoon or silicone spatula until the dough just comes together and begins pulling away from the sides of the bowl.

If you don't have buttermilk, mix $\frac{3}{4}$ **cup milk with 2 $\frac{1}{4}$ teaspoons white vinegar or lemon juice** and let it sit for **5–10 minutes** before using.

The dough should feel soft and slightly sticky. If it becomes too sticky to handle, lightly dust it with flour. Avoid overmixing, as it develops gluten and can make the biscuits dense instead of light and tender.



Fold and Shape the Dough

Transfer the dough to a lightly floured surface and gently bring it together with your hands.

Pat the dough into a rectangle about **1 inch thick** using your hands rather than a rolling pin. Fold it in half, rotate it **90 degrees**, then flatten it again. Repeat this process **5–6 times** to build flaky layers without overworking the dough.



Cut Out the Biscuits

Pat the dough back to **1 inch thick**. Lightly flour a **2½- to 2¾-inch biscuit cutter** and press it straight down without twisting. If you don't have a biscuit cutter, a drinking glass with a thin rim will also work.

Arrange the biscuits **less than ½ inch apart** on the prepared baking sheet for softer sides.

Gather the remaining scraps, gently press them together, and cut additional biscuits. Try to rework the dough only once to keep the biscuits light and tender.



Bake and Serve

Bake for **12–15 minutes**, or until the biscuits are **golden brown on both the tops and bottoms**. Larger biscuits may need an additional **2–4 minutes** of baking time.

As soon as they come out of the oven, brush the tops with **1–2 tablespoons of melted butter** for their signature glossy finish and rich buttery flavor.

Serve warm with butter, honey, jam, or sausage gravy.

Expert Tips for Perfect Cracker Barrel Biscuits

These are the small details I rely on to consistently make soft, tall, flaky Cracker Barrel-style biscuits. They may seem minor, but each one makes a noticeable difference

Keep the Butter as Cold as Possible

If your kitchen is warm, chill the cubed butter in the freezer for **10–20 minutes** before mixing. Cold butter creates pockets of steam in the oven, giving the biscuits their signature flaky layers.

Leave Small Butter Pieces in the Dough

When cutting the butter into the flour, stop once the mixture resembles **coarse crumbs with pea-sized pieces of butter**. Don't blend the butter completely into the flour—those small pieces are what create a light, flaky texture.

Use Only a Light Dusting of Flour

Lightly flour your work surface and hands if the dough feels sticky. Adding too much extra flour can dry out the dough and make the biscuits dense instead of tender.

Cut the Biscuits Straight Down

Press the biscuit cutter straight into the dough without twisting it. Twisting seals the edges, which can prevent the biscuits from rising to their full height.

Bake on a Light-Colored Baking Sheet

A light-colored metal baking sheet helps the biscuits bake more evenly and prevents the bottoms from browning too quickly.

Check Both the Tops and Bottoms

The biscuits are done when the tops are lightly golden and the bottoms are evenly browned. If the tops look done but the bottoms are still pale, bake them for another minute or two