A Little Mercy

Brown Butter-Agave & Thyme Buttermilk Biscuits



Crunchy outside, soft and fluffy within. Brown butter, thyme, and a light agave finish offer a little mercy beside a fiery bowl of soup.

Yield: 6 jumbo biscuits. Oven: 425 F. Bake time: 24 minutes.
Equipment: Small saucepan, heatproof dish, mixing bowl, pastry cutter or fork, baking sheet, parchment, sharp knife or bench scraper, and pastry brush.

Ingredients

Dough

8 tbsp unsalted butter, divided
2 1/2 cups all-purpose flour, spooned and leveled, plus extra for shaping
1 tbsp baking powder; 1/4 tsp baking soda
3/4 tsp fine salt; 1/2 tsp dried thyme
3/4 cup cold buttermilk, plus 1-2 tbsp if needed
2 tsp agave

Finish

1 tbsp salted butter, melted
3/4 tsp agave

Pairing: Serve beside The Fever She Left Behind, our smoky jerk chicken noodle soup. The soup is a separate paid recipe; this biscuit recipe is free.

Bake a little mercy

Keep the butter cold and the handling light

1. Brown and chill. Brown **4 tbsp unsalted butter** over medium-low heat, stirring until the milk solids are golden and smell nutty. Scrape into a shallow heatproof dish and chill until firm, approximately **30-45 minutes**. Keep the other **4 tbsp unsalted butter** cold.

2. Mix the dry ingredients. Heat the oven to **425 F** and line a baking sheet with parchment. Whisk **2 1/2 cups flour, 1 tbsp baking powder, 1/4 tsp baking soda, 3/4 tsp fine salt, and 1/2 tsp dried thyme**.

3. Cut in the butter. Dice the firm browned butter and remaining **4 tbsp cold butter**. Cut both into the dry mixture, leaving flakes and pea-size pieces. If softened, chill the bowl for about **10 minutes**.

4. Bring together. Mix **2 tsp agave with 3/4 cup cold buttermilk**. Fold into the flour mixture until shaggy. If dry flour remains, add **1-2 tbsp additional buttermilk, 1 tbsp at a time**, just until the dough holds together.

5. Fold and portion. Turn onto a lightly floured surface. Gently pat, fold into thirds, rotate, and repeat twice more for 3 folds total. Pat about 1 inch thick and divide all the dough into 6 equal jumbo biscuits. Arrange about 1/2 inch apart on the sheet and chill 15 minutes.

6. Bake. Bake the **6 jumbo biscuits at 425 F for 24 minutes**, until golden and set in the center. Ovens and biscuit thickness vary; the center should have no wet dough.

7. Brush and serve. Mix **1 tbsp melted salted butter with 3/4 tsp agave**. Brush lightly over the hot biscuits. Rest **5 minutes** before splitting and serving.

Store & refresh

Cool fully before sealing. Keep airtight at room temperature for up to 2 days, or freeze for longer storage. To refresh, warm at 325 F for about 8-12 minutes; loosely cover if browning too quickly.

Allergens: Contains wheat and milk. Visit brownbutterblackmagic.com for recipes and updates.