Butter Swim Biscuits

Prep Time: 10 minutes
Cook Time: 20 minutes

Ingredients

- 5 cups all-purpose flour
- 2 Tbsp. sugar
- 2 Tbsp. baking powder
- 2 tsp. salt
- 3 1/2 cups buttermilk
- 1 cup unsalted butter (2 sticks)
- 0.5 oz fresh rosemary, stems removed and minced (optional)

At Home Preparation:

1. Measure and put flour, sugar, baking powder, salt, (optional rosemary) and buttermilk in a Ziploc gallon bag, mix into a dough, label, and refrigerate.

At Campout Preparation:

1. Preheat 12” Dutch Oven and melt butter.
2. Squeeze mixed dough into Dutch oven atop melted butter. Smooth to an even laver.
3. Bake 20-25 minutes until golden brown and knife comes out clean. 2/3 coals on top, 1/3 underneath.
4. Let cool 5-10 minutes and cut into individual servings.

Equipment

12” Dutch oven
Spatula
Knife
Trivet
Lid lifter

Recipe credit: Evan Parr