The swap: Extra butter → Garlic, onion & herbs

Savory Garlic & Herb Drop Biscuits

By Angie Hayman

These easy homemade garlic and herb drop biscuits are tender, buttery, and full of savory flavor. Made with simple pantry ingredients and no rolling or kneading, they're perfect for soups, stews, casseroles, or your favorite sausage gravy.



PREP	COOK	TOTAL	SERVINGS	DIFFICULTY	CALORIES
10 min	18	~28 min	12	Easy	~125 est. per serving

Breads & Biscuits · American · Vegetarian · Egg-Free · Nut-Free

Approximate Nutrition

Estimated

Per serving (1 biscuit)

~125	~3g	~17g	~5g	~1g	~1g	~230mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SUGAR	SODIUM

Nutrition information is an approximation and may vary depending on the brands and products used, exact ingredient quantities, and portion sizes.

Ingredients

Makes 12 · 1 biscuit

- [ ] **2 cups** all-purpose flour
- [ ] **1 tablespoon** baking powder
- [ ] **½ teaspoon** kosher salt
- [ ] **¾ teaspoon** garlic powder
- [ ] **¾ teaspoon** onion powder
- [ ] **1 teaspoon** dried parsley
- [ ] **4 tablespoons** cold unsalted butter
- [ ] **1 cup** cold whole milk
- [ ] Olive oil cooking spray, for tops (optional)

Ingredient note: For the best texture, keep your butter and milk cold until you're ready to use them. Grating the cold butter directly into the flour mixture helps distribute it evenly without needing a pastry cutter. Whole milk was used when testing this recipe. The biscuits are seasoned with garlic, onion, and parsley, but you can adjust the herbs to complement whatever you're serving.

Instructions

1 Preheat the Oven

Preheat your oven to 450°F. Line a metal baking sheet with parchment paper rated for 450°F.

2 Combine the Dry Ingredients

In a large mixing bowl, whisk together the flour, baking powder, kosher salt, garlic powder, onion powder, and dried parsley until evenly combined.

3 Grate the Cold Butter

Using the large holes of a box grater, shred the cold unsalted butter directly into the flour mixture.

Gently toss with a fork until the butter is evenly distributed throughout the dry ingredients.

Calorie Hacker Tip: Grating cold butter helps distribute it throughout the dough without a pastry cutter. We're using just 4 tablespoons for the entire batch!

4 Add the Milk

Pour in the cold whole milk.

Stir gently with a fork or spatula until the ingredients are just combined and a thick, sticky dough forms.

Avoid overmixing, which can make the biscuits tough.

5 Portion the Biscuits

Using two spoons or a cookie scoop, divide the dough into 12 roughly equal mounds on the prepared baking sheet.

Leave a little space between each biscuit. There's no need to shape or smooth the tops.

6 **Bake Until Golden**

Lightly mist the tops with olive oil cooking spray, if desired.

Bake at 450°F for approximately 18 minutes, until the tops are golden brown and the centers are cooked through.

7 **Serve Warm**

Remove from the oven and let cool for a few minutes before serving.

Enjoy with sausage gravy, soups, stews, or your favorite homemade casserole!

Less Butter. All the Homemade Flavor.

The Calorie Hack

Who says homemade biscuits need a whole stick of butter? These savory garlic and herb drop biscuits use just 4 tablespoons of butter for the entire batch of 12. By adding garlic, onion, and parsley, we're building flavor without relying on extra butter. The result is a tender, flavorful biscuit that's perfect for soaking up gravy or serving alongside your favorite comfort foods.

Traditional approach	Our Calorie Hack
~~8 tablespoons butter~~	✓ **4 tablespoons butter**
~~Extra butter for flavor~~	✓ **Garlic, onion powder, and dried parsley**
~~Butter-brushed tops~~	✓ **Light olive oil cooking spray**

Why it works

- Butter adds richness and tenderness to biscuits, but you don't necessarily need a full stick to make a satisfying batch. Grating 4 tablespoons of cold butter directly into the flour helps distribute it throughout the dough, so every biscuit gets some buttery goodness.
- Garlic powder, onion powder, and dried parsley add savory flavor without significantly increasing calories. And because these are drop biscuits, there's no rolling or kneading required. A gentle mix helps keep the texture tender.
- By reducing the butter from 8 tablespoons to 4, we're saving approximately 408 calories across the entire batch, or about 34 calories per biscuit when making 12.

Make It a Meal

One serving: ~125 cal

These savory garlic and herb drop biscuits are delicious on their own, but they're even better paired with a hearty meal! Serve them alongside your favorite soup or stew, smother them in homemade sausage gravy for breakfast, or use them as a topping for a creamy chicken and vegetable casserole. They're an easy way to bring a little homemade comfort to the table without spending hours in the kitchen.

- **Turkey sausage gravy +~120 cal**
  Spoon homemade turkey sausage gravy over a warm biscuit for a comforting breakfast.
- **Scrambled eggs +~145 cal**
  Two large scrambled eggs cooked without added butter or oil.
- **Vegetable soup +~150 cal**
  Pair with a bowl of broth-based vegetable soup for a satisfying lunch.
- **Chicken and vegetable stew +~250 cal**
  Serve alongside a hearty chicken stew with plenty of vegetables.

Illustrative estimates. Actual calories depend on portions, ingredients, and dressing.

Angie's Kitchen Notes

What we learned making it

1. **Cold butter makes a difference**
   Grating cold butter directly into the flour distributes it evenly throughout the dough without needing a pastry cutter. Season the dough, not just the meal: Garlic powder, onion powder, and dried parsley add plenty of savory flavor, even when using less butter. Don't overmix: Stir the dough just until everything comes together. Overmixing can develop too much gluten and make the biscuits tough. Keep them rustic: Drop biscuits don't need to be perfectly shaped. Those uneven tops create delicious golden, crispy edges. Size matters: The same dough can make 20 smaller casserole biscuits or 12 medium biscuits. Baking time will vary depending on their size and how they're cooked.

Storage & Reheating

- **Room temperature:** Store completely cooled biscuits in an airtight container for up to 2 days.
- **Refrigerator:** Store in an airtight container for up to 4 days. Refrigeration is especially helpful in warm or humid conditions.
- **Freezer:** Freeze completely cooled biscuits in a freezer-safe bag or container for up to 2 months. Separate layers with parchment paper to prevent sticking.
- **Oven reheating:** Warm biscuits at 350°F for approximately 5–8 minutes, or until heated through. Cover loosely with foil if the tops are browning too quickly.
- **Air fryer reheating:** Heat at 320°F for approximately 2–4 minutes, checking frequently to prevent drying out.
- **Microwave reheating:** Wrap a biscuit in a slightly damp paper towel and microwave for 10–15 seconds at a time until warm.
- **Food safety:** Refrigerate biscuits promptly if served with perishable toppings such as sausage gravy or creamy chicken filling. Store those toppings separately whenever possible.

Leftover safety, the USDA way: Refrigerate within 2 hours · Enjoy within 3–4 days · Freeze for up to 3–4 months · Reheat to 165°F. USDA: Leftovers and Food Safety: fsis.usda.gov

Hack It Again

Cook once, eat twice

Turn the leftovers into tomorrow's lunch. Less waste, less money, less thinking.

- **Breakfast biscuit sandwich**
  Slice a leftover biscuit and fill with a scrambled egg and turkey bacon for a quick breakfast.
- **Mini chicken biscuit bowls**
  Crumble a warmed biscuit over leftover chicken and vegetables with a little gravy.
- **Savory breakfast bake**
  Tear leftover biscuits into pieces and bake with eggs, vegetables, and a sprinkle of cheese.
- **Soup topper**
  Break a warmed biscuit into pieces and add to your favorite soup or stew.

Real Food. Simple Swaps. Healthier Plates.

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