

I thought this sounded really good, lemon-dill flavored biscuits baked in a cast-iron skillet.

Cast Iron Big and Fluffy Lemon-Dill Biscuits

SERVES Makes 8 biscuits

TIME 1 hour, plus 15 minutes cooling

Why This Recipe Works

For simplicity, we aimed to go from one bowl to one pan, no fussy rolling or cutting required. We started with a simple ingredient list, with one unusual detail: We used both butter and shortening in our biscuits. The butter was important because it imparted flavor, plus as it melted during baking, it created small pockets of air in the biscuits, leading to a light, fluffy texture. Shortening helped make the dough cohesive and tender. These big biscuits were dropped right into a greased cast-iron skillet, which distributed the heat of the oven evenly to ensure a crisp bottom and nicely browned crust. A little butter brushed on the tops of the unbaked biscuits really brought out their rich flavor. To elevate these biscuits beyond basic breadbasket fare, we incorporated a mixture of light herbs and fresh citrus zest for two flavor options: lemon and dill or orange and tarragon.



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Gather Your Ingredients

- 3** cups (15 ounces) all-purpose flour
- $\frac{1}{3}$ cup minced fresh dill
- 1** tablespoon grated lemon zest
- 1** tablespoon baking powder

Instructions

- 1.** Adjust oven rack to upper-middle position and heat oven to 425 degrees. Grease 12-inch cast-iron skillet. Whisk flour, dill, lemon zest, baking powder, baking soda, and salt together in large bowl. Using your hands, rub butter and shortening into flour until mixture resembles coarse meal. Stir buttermilk into flour mixture until just combined.

- ½** teaspoon baking soda
 - 1** teaspoon salt
 - 8** tablespoons unsalted butter, cut into 1/2-inch pieces and softened, plus 1 tablespoon melted
 - 4** tablespoons vegetable shortening, cut into 1/2-inch pieces
 - 1 ¼** cups buttermilk
- 2.** Using greased $\frac{1}{3}$ -cup dry measuring cup, scoop out and drop 8 mounds of dough evenly into prepared skillet. Brush biscuits with 1 tablespoon melted butter.
 - 3.** Transfer skillet to oven and bake until biscuits are puffed and golden brown, 20 to 25 minutes, rotating skillet halfway through baking. Using potholders, transfer skillet to wire rack and let biscuits cool for at least 15 minutes before serving.