

Biscuit Recipe Request

CHAT-0089 / REV EXPORT-03 / 2026.05.31

A conversation-specific public summary of biscuit recipe request, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the biscuit recipe request discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The final message specifies a full stick of grated butter; this version follows that correction.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

WHOLE-STICK GRATED-BUTTER BISCUITS

Adapted from the final measured formula visible in CHAT-0089. The truncated shaping/baking method was newly completed; this does not claim recovery of the missing text.

YIELD	8 biscuits
PREP / WAIT	15 minutes
COOK	12-16 minutes at 425°F

RECIPE INGREDIENTS

- 2 cups (240 g) all-purpose flour, plus 1 tbsp for the work surface
- 1 tbsp baking powder
- 1 tsp fine salt
- 1 tbsp sugar

- 1 stick (8 tbsp / 113 g) frozen unsalted butter, grated
- 3/4 cup (180 ml) cold milk, plus up to 2 tbsp if needed

RECIPE METHOD

1. Heat oven to 425°F and line a baking sheet with parchment. Whisk flour, baking powder, salt and sugar.
2. Toss grated frozen butter through the flour. Stir in milk just until dough clumps; add extra milk by the tablespoon if dry flour remains.
3. Turn onto a lightly floured surface, pat into a rectangle and fold in half three times gently. Pat 3/4 inch thick. Cut eight biscuits without twisting the cutter, gently combining scraps once.
4. Set close together on the tray. Bake 12-16 minutes, until risen and golden with a cooked, tender center. Cool 5 minutes before splitting.

RECIPE NOTES & STORAGE

- This honors the final CHAT-0089 correction: one whole stick of grated butter, regular milk and baking powder. If using salted butter, start with 3/4 tsp added salt.
- Keep cooled biscuits airtight for 1 day or freeze up to 2 months. Reheat at 325°F for 5-8 minutes.

RECIPE BASIS & REFERENCES

CHAT-0089 full-stick correction

<https://u225x.com/record/CHAT-0089>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

Give me a biscuit recipe that uses flour, butter baking powder milk salt and sugar

CONVERSATION / EXTRACTED GUIDANCE

1. *Ingredients
2. 2 cups all-purpose flour
3. 1 tablespoon baking powder
4. 1 teaspoon salt
5. 1 tablespoon sugar
6. 6 tablespoons cold butter
7. 3/4 cup milk (plus a little extra if needed)
8. Preheat oven to 425°F.

SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	2 user turns / 2 assistant turns
ATTACHMENTS	2 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.05.31 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0089-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0089-public-note.txt>

RETURN TO THE LIVING RECORD

Biscuit Recipe Request

This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0089>