

Soft biscuits with grated butter

FOOD-032 / REV A / 2026.09.01

Cold grated butter distributes quickly and helps make tender biscuits without prolonged mixing. New complete recipe; the original biscuit formula was not recovered.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Cold grated butter distributes quickly and helps make tender biscuits without prolonged mixing.

GOAL

Run the first test described in this guide and record the result for soft biscuits with grated butter.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The measured quantities already in the method are retained, with a proper ingredient list added.

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

SOFT MILK BISCUITS WITH GRATED BUTTER

Adapted from the measured FOOD-032 steps; quantities are preserved and organized as a complete recipe.

YIELD	6-8 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 sugar
- 3/4 tsp fine salt
- 6 tbsp (85 g) very cold unsalted butter
- 3/4 cup (180 ml) cold milk, plus up to 2 tbsp if needed
- 1 tbsp melted butter, optional finish

RECIPE METHOD

1. Heat oven to 425°F and line a baking sheet with parchment. Whisk flour, baking powder, sugar and salt.
2. Grate the cold butter into the dry mixture and toss to coat. Stir in 3/4 cup milk just until shaggy; add extra milk 1 tbsp at a time only if dry flour will not incorporate.
3. Tip onto the lightly floured surface. Gently pat into a rectangle and fold in half twice. Pat to 3/4 inch thick and cut 6-8 biscuits using a 2 1/2-inch cutter without twisting. Gently press scraps together once.
4. Place close together for soft sides. Bake 12-16 minutes, until risen, golden on top and no wet dough remains in the center. Brush with optional melted butter and serve warm.

RECIPE NOTES & STORAGE

- This retains FOOD-032's six-tablespoon formula; CHAT-0089's later full-stick preference has its own recipe.
- Store cooled biscuits airtight for 1 day, or freeze up to 2 months. Reheat at 325°F for 5-8 minutes.

RECIPE BASIS & REFERENCES

FOOD-032 measured biscuit method

<https://u225x.com/record/FOOD-032>

ORIGINAL RECORD / RETAINED NOTES

SOURCE STATE

New recipe or technique reference; not a recovered exact recipe

PREPARATION / NOTES

New complete recipe; the original biscuit formula was not recovered.

INGREDIENTS

- Exact quantities were not preserved in the manifest entry; add the recovered batch sheet when available.

METHOD / STEPS

1. Heat the oven to 425°F. Mix 2 cups (about 240 g) all-purpose flour, 1 tablespoon baking powder, 1 teaspoon sugar and 3/4 teaspoon fine salt.
2. Grate 6 tablespoons very cold unsalted butter into the flour and toss lightly. Stir in about 3/4 cup cold milk just until a shaggy dough forms, adding a splash if dry.
3. Pat about 3/4 inch thick, fold once or twice gently and cut 6-8 biscuits without twisting the cutter. Place close together for softer sides.
4. Bake roughly 12-16 minutes until risen and lightly golden; brush with melted butter if desired.

THINGS TO WATCH FOR

Warm butter and overworking toughen the dough. Measure flour lightly or by weight. If using salted butter, reduce added salt using FOOD-004.

FIRST TEST / WHAT TO RECORD

The centers are fully baked and the biscuits pull apart softly without a raw flour layer.

RESULT / WHERE THIS STANDS

The centers are fully baked and the biscuits pull apart softly without a raw flour layer.

TROUBLESHOOTING

- Warm butter and overworking toughen the dough. Measure flour lightly or by weight. If using salted butter, reduce added salt using FOOD-004.

SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.

SPECIFICATION

TYPE	Kitchen / recipe
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SOURCE	Recovered notes and content manifest
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VALIDATION	Next test should record batch, temperature, time, and result
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FOCUS	Batch size, heat path, center doneness, and texture
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DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

RELEASED MATERIAL / SOURCE LINKS

food-032-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-032-public-summary.txt>

RETURN TO THE LIVING RECORD

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

<https://u225x.com/record/FOOD-032>