

SUNDAY MORNING ENERGY

The ritual of warm biscuits & slow starts

Hosting: Biscuit Bar

If you're hosting brunch, a shower, a holiday morning, or even just a slow Saturday with friends, a Biscuit Bar is one of the easiest (and most impressive) ways to serve something memorable without over complicating your kitchen.

Start with B&P Sour Cream Biscuits

Prep early, freeze + bake from frozen!

Toppings: Sweet

- Whipped honey butter
- Seasonal jams
- Fresh berries
- Whipped topping
- Powdered Sugar for dusting

Toppings: Savory

- Sliced ham, crispy bacon, crispy chicken
- Pimento Cheese
- Whipped herb butter
- Scrambled eggs
- Gravy

"WOW" Factor

- Bakery-style packaging, so guests can take one home
- Small jars of jams & honey butter *party favors!*
- Homemade compound butters

hosting continued..

Personal Touch

- Handwritten labels
- Share the recipe
- Share your favorite pairing

Think About Flow

1. Plates + Napkins
2. Biscuits
3. Butters/Spreads
4. Proteins + Toppings

Create height & textures with cake stands, tiered trays, wooden boards - everyday items can and will work!

Hospitality isn't about perfection — it's about warmth.

Benefits of a Biscuit Cutter..

It may seem harmless to grab a drinking glass — but the rim of a glass presses and seals the edges of the dough as you cut. When the edges are compressed, biscuits can't rise as tall or as evenly.

A proper biscuit cutter has a sharp, clean edge that slices straight down without sealing the layers. That clean cut allows steam to escape properly during baking — which means higher rise and flakier layers.

Why Use White Lily Flour for Biscuits?

White Lily flour is milled from soft red winter wheat, which means it has a lower protein content than most all-purpose flours. Less protein = less gluten = more tender biscuits.

It's also milled extra fine, helping create lighter texture and beautiful layers. The result? Higher rise, softer crumb, and that classic Southern melt-in-your-mouth bite.

Cold butter and gentle hands matter — but the right flour makes all the difference.

Our Favorite Add-Ins

Audrey: Shredded Cheddar Cheese + Kinder's Garlic & Herb Seasoning

Lindsey: Chopped Ham + Gruyere + Chive



Made with Love,

Birdy & Pretzels