

Drop Biscuits

Makes 12 Biscuits (allow 30 minutes to make and bake)

Ingredients:

2 cups (10 ounces all-purpose flour)

8 tablespoons butter, melted and

2 teaspoons baking powder

cooled for about 5 minutes

½ teaspoon baking soda

2 tablespoons melted butter for

2 teaspoons sugar

brushing on biscuits

¾ teaspoon salt

1 cup cold buttermilk

1. Adjust oven rack to middle position and heat oven to 475°.
2. Whisk flour, baking powder, baking soda, sugar, and salt in large bowl.
3. Combine buttermilk and 8 tablespoons melted butter in medium bowl, stirring until butter forms small to medium clumps (looks awful & tastes great!).
4. Add buttermilk mixture to dry ingredients and stir with rubber spatula until just incorporated and batter pulls away from sides of bowl.
5. Using ¼-cup dry measure, scoop level amount of batter and drop onto parchment-lined rimmed baking sheet or Teflon baking sheet (biscuits should measure about 2¼ inches in diameter and 1¼ inches high, but it doesn't matter much if they don't). Repeat with remaining batter, spacing biscuits about 1½ inches apart.
6. Bake until tops are golden brown and crisp, 12-14 minutes.
7. Brush biscuit tops with remaining 2 tablespoons melted butter. Transfer to wire rack and let cool 5 minutes before serving.

For rosemary and Parmesan drop biscuits simply add 1½ ounces of grated Parmesan cheese and ½ teaspoon finely minced fresh rosemary leaves to the flour mixture in step 2.

For cheddar and scallion drop biscuits, add ½ cup (2 ounces) shredded cheddar cheese and ¼ cup thinly sliced scallions to flour mixture in step 2.

For black pepper and bacon drop biscuits: cut 6 strips bacon in half lengthwise and then crosswise into ¼-inch pieces; fry in 10-inch non-stick skillet over medium heat until crisp, 5-7 minutes. Using slotted spoon, transfer bacon to paper towel-lined plate and cool to room temperature. Add bacon and 1 teaspoon coarsely ground black pepper to flour mixture in step 2.