

Best Drop Biscuits

Sandra Wu

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A new method, highly recommendable.

2 cups all-purpose flour, unbleached, if possible

2 teaspoons baking powder

1/2 teaspoon baking soda

1 teaspoon sugar

3/4 teaspoon salt

1 cup buttermilk, COLD

8 tablespoons unsalted butter, melted and cooled slightly

2 tablespoons butter, melted, for brushing tops

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 12

Bacon/Pepper Variation: cut 6 slices bacon into small pieces and fry until crisp. Drain and crumble. Add bacon and 1 tsp. coarsely ground pepper to the dry mixture in step 1. Rosemary/Parmesan Variation: add 3/4 cup grated Parmesan cheese and 1/2 tsp. minced rosemary to the flour mixture in step 1.

1. Adjust oven rack to middle position and heat oven to 475. Whisk flour, baking powder, baking soda, sugar and salt in a large bowl. (Or, you can sift it together.)
2. In a medium bowl (at least 1 1/2 cups or larger) combine the cold buttermilk and the melted and slightly cooled butter. Stir until buttermilk forms clumps.
3. Add buttermilk mixture to dry ingredients and stir with rubber spatula until just incorporated and batter pulls away from side of the bowl.
4. Using a greased 1/4-cup measure, scoop level amounts of batter and drop onto a parchment-lined baking sheet, approximately 2 1/4 inches across and 1 1/4 inches high. Repeat with remaining batter, spacing biscuits about 1 1/2 inches apart. Bake until tops are golden brown and crisp, approximately 12-14 minutes.
5. Brush biscuit tops with remaining 2 T. melted butter. Transfer to a wire rack to cool, or serve immediately.

Per Serving (excluding unknown items): 171 Calories; 10g Fat (52.4% calories from fat); 3g Protein; 17g Carbohydrate; 1g Dietary Fiber; 27mg Cholesterol; 309mg Sodium. Exchanges: 1 Grain(Starch); 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.