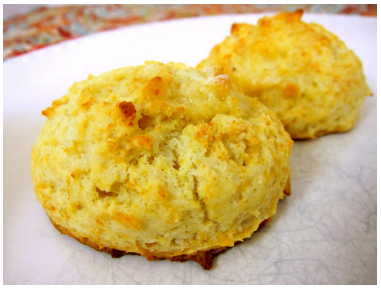
Buttermilk Drop Biscuits

Description

These are really good and super quick to make. You can really taste the buttermilk. They are soft and tender. You can add some cheese and/or garlic to make these even better. These will be going into the rotation!



Summary

Yield: 12
Prep Time: 20 minutes
Category: Breads
Cuisine: American

Ingredients

- 2 cup flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp sugar
- 3/4 tsp salt
- 1 cup cold buttermillk
- 8 tbsp unsalted butter melted and cooled slightly

Instructions

Preheat oven to 475.

Whisk flour, baking powder, baking soda, sugar, and salt in large bowl.

Combine buttermilk and melted butter in medium bowl, stirring until butter forms small clumps.

Add buttermilk mixture to dry ingredients and stir until just incorporated and batter pulls away from sides of bowl.

Using a large cookie scoop (3 Tbsp), scoop and drop biscuits onto parchment lined baking sheet.

Bake until tops are golden brown and crisp, 12 to 14 minutes.

Brush with additonal butter if desired.