



Drop Biscuit

Submitted by: Colin Wells, Junior NetSuite Administrator

Ingredients:

- 2 cups all-purpose flour
- 1 Tbsp. baking powder
- 1 Tbsp. sugar
- ½ tsp. salt
- ½ cup unsalted butter, cubed
- 1 cup whole milk or buttermilk
- Optional add-ins: bacon, cheese, chives, jalapeños

Directions:

1. Preheat oven to 450 degrees.
2. By hand or in a food processor mix together flour, baking powder, sugar, and salt.
3. Add cubed butter. Blend in by hand or use the pulse setting on the food processor until the butter is broken down into small pieces.
4. Slowly mix in the milk or buttermilk by hand or use the pulse setting on the food processor until moistened.
5. If you are adding in any extra ingredients, fold them into the batter.
6. Drop the batter by the spoonful (about 2 tablespoons to ¼ cup in size) onto a lightly greased sheet pan, about 12 biscuits.
7. Bake for 15 minutes until golden brown.
8. Optional: after removing from the oven, baste the biscuits with melted butter.



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