

Drop Biscuits

Ingredients

2 c Flour
2 t Baking Powder
1 t Sugar
1/2 t Salt
1/2 t Baking Soda
1 c Buttermilk (chilled)
10 T Unsalted Butter (melted)

Instructions

1. Adjust an oven rack to the middle position and heat the oven to 475 degrees. Line a large rimmed baking sheet with parchment paper. Whisk the flour, baking powder, sugar, salt, and baking soda together in a large bowl. Combine the buttermilk and 8 tablespoons of the melted butter in a medium bowl, stirring until the butter forms small clumps.

2. Add the buttermilk mixture to the dry ingredients and stir with a rubber spatula until just incorporated and the batter pulls away from the sides of the bowl. Using a greased 1/4-cup measuring cup, scoop a level amount of batter and drop onto the prepared baking sheet. Repeat with the remaining batter, spacing the biscuits about 1 1/2 inches apart. Bake until the tops are golden

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brown and crisp, 12 to 14 minutes.

3.Brush the biscuit tops with the remaining 2 tablespoons melted butter. Transfer to a wire rack and cool 5 minutes before serving.