

Best Drop Biscuits

Makes 12 Biscuits.

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INGREDIENTS

- 2 cups all-purpose (550) flour (2 c = 10 oz = 283g)
- 2 teaspoons (= 10g) baking powder (*Backpulver*)
- ½ teaspoon baking soda (*Speisesoda* / *Backsoda* / *Speisenatron*) or substitute 1 more tsp baking powder
- 1 teaspoon sugar
- 1 teaspoon table salt
- 1 cup buttermilk (cold)
- 8 tablespoons unsalted butter (= 113g), melted and cooled slightly (about 5 minutes), plus 2 tablespoons melted butter for brushing biscuits (optional)

If buttermilk isn't available, powdered buttermilk added according to package instructions or clabbered milk can be used instead. To make clabbered milk, mix 1 cup milk with 1 tablespoon lemon juice and let stand 10 minutes.

A ¼-cup (#16) portion scoop can be used to portion the batter.

INSTRUCTIONS

1 Adjust oven rack to middle position and heat oven to 475F (240C) or, if convection, 230C. Whisk flour, baking powder, baking soda, sugar, and salt in large bowl. Combine buttermilk and 8 tablespoons melted butter in medium bowl, stirring until butter forms small clumps (see photo below).

2 Add buttermilk mixture to dry ingredients and stir with rubber spatula until just incorporated and batter pulls away from sides of bowl. Using greased ¼-cup dry measure, scoop level amount of batter and drop onto parchment-lined rimmed baking sheet (biscuits should measure about 2¼ inches in diameter and 1¼ inches high). Repeat with remaining batter, spacing biscuits about 1½ inches apart. Bake until tops are golden brown and crisp, 12 to 14 minutes.

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

To refresh day-old biscuits, heat them in a 300F (150C) oven for 10 minutes.



Lumpy Butter is Good Butter

When you stir slightly cooled melted butter into cold buttermilk, the butter will clump. Although this might look like a mistake, it's one of the secrets to this recipe. The clumps of butter are similar to the small bits of cold butter in biscuits prepared according to the traditional method and help guarantee a light and fluffy interior.