

Garlic & Cheese Drop Biscuits

Ingédients

For 8 Drop Biscuits

4 tablespoons unsalted butter, melted

50 g **margarine** fondue

1 cup all-purpose flour

125 g **farine**

1 tablespoon granulated sugar

1 cuillère à soupe de **sucre**

1 teaspoon baking powder

1 cuillère à café de **levure chimique** (bicarbonate de soude)

1/4 teaspoon baking soda

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1/2 teaspoon salt

1/2 cuillère à café de **sel**

1/4 teaspoon garlic powder

1/4 c.c. **d'ail en poudre**

1/2 cup buttermilk

120 mL de **yaourt**

1 cup sharp shredded cheddar cheese (thick shred)

110 g de **cheddar** râpé épais

Préparation

1. Pre-heat oven 450F (230°C) and line a baking sheet with parchment paper
2. In a large bowl, whisk together flour, sugar, baking soda, baking powder, salt and garlic.
3. In a separate bowl whisk together slightly cooled butter into buttermilk (it's okay if the mixture looks curled)
4. Pour buttermilk mixture into flour mixture and stir until just combined. Don't overmix: it will make the biscuits dense and harder)
5. Add the cheddar
6. Use an ice-cream scoop to drop batter onto baking sheet, spacing at least 2" apart.
7. Bake for ≈12 minutes, or until golden brown
8. Serve warm