

Garlic & Cheese Drop Biscuits

Ingredients

For 8 Drop Biscuits

4 tablespoons unsalted butter, melted 50 g melted margarine

1 cup all-purpose flour 125 g flour

1 tablespoon granulated sugar 1 tablespoon sugar

1 teaspoon baking powder 1 teaspoon baking powder (baking soda)

1/4 teaspoon baking soda

1/2 teaspoon salt 1/2 teaspoon salt

1/4 teaspoon garlic powder 1/4 teaspoon garlic powder

1/2 cup buttermilk 120 mL yogurt

1 cup sharp shredded cheddar cheese (thick shred)

110 g thick grated cheddar

Preparation

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