



Cheesy Drop Biscuits

Adapted from Bon Appetit - Fast, Easy, Fresh

BAH Tip: Softer cheeses, like Fontina, are easier to grate if you let them sit in the freeze for 15 to 20 minutes. Once they firm up, run it over your box grater or use the grating blade on your food processor for easy shredded cheese.

- 1 1/4 cups all purpose flour
- 1 1/2 tablespoons (4 1/2 teaspoons) sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 3 tablespoons butter, chilled and cut into small cubes
- 5 1/2 ounces grated cheese (BA-FEF recommends Sharp Cheddar, Monterey Jack, and Parmesan. I used a combination of Sharp Cheddar and Fontina.)
- 2/3 cup buttermilk, chilled

Heat oven to 400 degrees. Lightly butter or line a baking sheet with parchment.

Put flour, sugar, baking powder, baking soda, and salt in the food processor and pulse to combine. Add cubed butter and pulse until combined into a coarse meal. Add grated cheese and pulse once or twice more.

Transfer mixture to a bowl, gradually add buttermilk, and mix to combine. Drop generous spoon fulls of dough (approximately 1/4 cup) onto the baking sheet, yielding 12 biscuits.

Bake for approximately 16 minutes, until starting to brown on top. Serve warm, cold, or at room temperature.

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