

Our State eats

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Buttermilk Drop Biscuits

Yield: 12 small or 6 large biscuits.

- 2 cups all-purpose flour**
- 2 teaspoons baking powder**
- 1 teaspoon baking soda**
- 1 teaspoon sugar**
- 1 teaspoon salt**
- 1 cup whole buttermilk, chilled**
- 8 tablespoons unsalted butter, melted and slightly cooled, plus more for brushing**

Preheat oven to 425°. Line a rimmed baking sheet with parchment paper and lightly grease with cooking spray.

In a large bowl, whisk together flour, baking powder, baking soda, sugar, and salt. In a small bowl, stir together chilled buttermilk and melted butter. The mixture will look curdled. Use a rubber spatula to stir the buttermilk mixture into the flour mixture just until the ingredients are incorporated and the mixture slightly pulls away from the edges of the bowl.

Using a greased $\frac{1}{4}$ -cup measure, portion the dough and drop biscuits onto the prepared baking sheet, spacing each about $1\frac{1}{2}$ inches apart.

Bake biscuits until tops are golden brown, 13 to 15 minutes. Remove from oven and brush with additional melted butter. Serve warm.



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