

Cream Drop Biscuits

Makes 6

Biscuits can be a lot of work and often don't come out right without practice because you have to work with cold butter in small pieces. This new approach by Cook's Illustrated is much simpler. Instead of butter or lard, you use heavy cream that is warmed in the microwave. They are called drop biscuits because the batter is thinner, and you scoop it with a measuring cup. I make them a bit smaller (1/4 cup vs. 1/3 cup) and I cut the original recipe in half and it still makes six nice-size biscuits. I use a silicone baking mat on a baking pan to prevent burning the bottoms. I'm looking forward to strawberry season. I plan to use these instead of shortcake.



Ingredients:

- 1 1/2 cups flour
- 2 tsp. sugar
- 1/2 Tbsp. baking powder
- 1/8 tsp. baking soda
- 1/2 tsp. salt
- 1 cup heavy cream
- 1 Tbsp. butter

Equipment

- Microwaveable bowls (2 cup, 1/4 cup)
- Rimmed baking sheet
- Silicone pad (optional)
- Temperature probe (optional)
- Non-stick spray
- Cooling rack
- Pastry brush

Cream Drop Biscuits:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Preheat oven to 450 degrees with rack in middle position	
	Place silicone mat in the baking pan	1
	Whisk together 1 1/2 cups flour, 2 tsp. sugar, 1/2 Tbsp. baking powder, 1/8 tsp. baking soda, and 1/2 tsp. salt	3
	Pour 1 cup heavy cream into a microwaveable dish or measuring cup	1
	Heat cream to body temperature (90-100 degrees) in 15 second increments in the microwave. Stir and check temperature to avoid overheating	3
	Stir warm cream into flour mixture with a large spoon to make a loose dough	1
	Spray a 1/4 cup measuring cup inside and outside with non-stick spray	1
	Scoop and drop 3 biscuits onto baking mat.	2
	Spray measuring cup again and drop three more biscuits. Repeat until all the dough is transferred.	3
	Bake until golden brown	13
	In a small dish, microwave 1 Tbs. butter to melt	1/2
	Transfer biscuits to cooling rack	1
	Brush butter onto tops of the biscuits	2
	Total	32

15

** May be stored in an air-tight bag and then reheated on a baking sheet at 300 degrees for ten minutes