



Drop Biscuits

A 4-H Bread Baking Recipe

If you don't want to roll out and cut biscuits this recipe is a quick and tasty alternative.

Ingredients

- 2 cups self-rising flour
- 1/2 cup shortening (can also use butter or butter flavored Crisco)
- 3/4 cup-1 cup milk



Directions

Preheat the oven to 400- F. Measure the flour into a large bowl. Make a well in the flour and cut in the shortening using a pastry cutter or fork until the consistency of coarse meal. Add 3/4 cup of the milk and stir just until combined. You can use any milk you like or buttermilk if you want a tangy flavor. If the batter is very dry, add a little more milk until the consistency of a very thick batter. Do not over-mix. The batter will be quite lumpy.

Drop large mounds onto a baking sheet. Bake 10-12 minutes until golden brown. (Optional) - Brush with melted butter if desired.

