KITCHEN CLASSROOM

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Cheddar Bay Drop Biscuits

Gather

2 Cups Biscuit Flour
1 tsp Salt
1 Stick Butter
6oz Sharp Cheddar - Grated
1 Tbsp Baking Powder
2 tsp Old Bay
1 Cup Milk or Buttermilk

Prep
Put Butter in Freezer for 5-10 minutes
Preheat oven to 475

Cook

1. 1. In a large mixing bowl, add flour, baking powder, salt, and old bay, whisk to combine.
2. Grate Butter into flour, using large holes on a box grater, toss to combine, add in cheese, toss to combine.
3. Add mix and mix with a spoon until a thick dough forms.
4. Dish onto a baking sheet or into a cast iron skillet, using a scoop or 2 spoons.
5. Bake for 12-15 minutes until golden brown.

Can be done in a stand mixer