

SoDel Recipe: *"Drop" Style Biscuits*

Ingredients – Sweet Variation:

- 410g All Purpose Flour
- 5g Salt
- 38g Sugar
- 23g Baking Powder
- 5g Baking Soda
- 55g Brown Sugar
- 3g Cinnamon
- 100g Crisco Shortening
- 114g (1 stick) Butter

- 175g Sour Cream or Yogurt
- 225g Buttermilk
- 1 Egg

Ingredients – Savory Variation:

- 410g All Purpose Flour
- 5g Salt
- 38g Sugar
- 23g Baking Powder
- 5g Baking Soda
- 6g Garlic Powder
- 6g Onion Powder
- 100g Crisco Shortening
- 114g (1 stick) Butter
- 226g Cheese, grated or small chunk (optional)

- 175g Mayo
- 225g Buttermilk
- 1 Egg

**DRU TEVIS
SODEL CONCEPTS**

Method:

1. Combine dry ingredients in a large bowl.
2. Add Crisco and break up into small pieces.
3. Grate in cold butter, using a box grater.
4. Toss in Cheese (optional)
5. Combine Mayo OR Yogurt/Sour Cream with the Buttermilk and Egg, whisking until smooth. (Store in refrigerator until ready to make the biscuits)
6. (For sweet biscuits you can add additional flavorings such as vanilla, other extracts, or citrus zest.)
7. When ready to make the biscuits put the dry ingredients into a vessel big enough to mix in the additional ingredients. Add in chopped up fruit of choice, and mix around to coat in the flour.
8. Pour wet ingredients overtop dry ingredients.
9. Begin to combine with a spatula and switch to a bowl scraper as dough begins to come together (You can also use your hands) Press the dough down and fold it over top itself several times until the wet ingredients are thoroughly blended and you have no dry pockets.
10. Using a scoop or a large spoon, scoop even sized round scoops of dough onto a parchment lined baking sheet.
11. You can brush the biscuits with additional buttermilk and top with sugar in the raw, sea salt, or additional topping of your choice (but not necessary).
12. In a preheated oven bake the biscuits at 425F until golden in color. Bake time will vary based on size of biscuit and oven strength, but for small biscuits start with 4 minutes, rotate the tray, 4 more minutes and test for doneness.
13. Large biscuits may take up to 18-20 minutes. Smaller biscuits will likely be 8-16 minutes depending on the exact size and strength of your oven.
14. (I always pull one biscuit apart to check that the center is done. Don't let soft cheese fool you for an underdone biscuit... you want a nice gooey center and the biscuit should still feel very soft like it will fall apart... it will firm up as it cools off)