

Fluffy Buttermilk Drop Biscuits

Ingredients

- 5.6 ounces unbleached all-purpose flour (about 1 1/4 cups)
- 3.6 ounces white whole-wheat flour (about 3/4 cup)
- 2 teaspoons baking powder
- 1 teaspoon sugar
- 3/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1/4 cup unsalted butter
- 1 1/4 cups very cold fat-free buttermilk
- 1 tablespoon canola oil

Preparation

Preheat oven to 450°.

Weigh or lightly spoon flours into dry measuring cups; level with a knife. Combine flours, baking powder, sugar, salt, and baking soda in a large bowl, stirring with a whisk to combine.

Place butter in a microwave-safe bowl. Microwave at HIGH for 1 minute or until completely melted. Add cold buttermilk, stirring until butter forms small clumps. Add oil, stirring to combine.

Add buttermilk mixture to flour mixture; stir with a rubber spatula until just incorporated (do not overmix) and batter pulls away from sides of bowl. (Batter will be very wet.)

Drop batter in mounds of 2 heaping tablespoonfuls onto a baking sheet lined with parchment paper. Bake at 450° for 11 minutes or until golden. Cool 3 minutes; serve warm.