

Cheddar Drop Biscuits:

Farmstead – Stephen Barber

½ cup butter diced into ½ inch pieces
2 cups bread flour
½ tsp baking soda
¼ cup white cheddar cheese grated
½ tsp granulated garlic
2 ½ tsp kosher salt
1 cup buttermilk

Preheat oven to 375 degrees.

Cut all the ingredients except the buttermilk with a dough cutter.

Once the butter is pea-sized, add buttermilk

Mix until barely combined.

Scoop onto parchment paper on a cookie tray and bake at 375 degrees for 15 minutes.