

Cheddar Bay Drop Biscuits

Ingredients

1 (1/4oz) package Red Star Platinum Yeast
1/3 Cup Warm Water
Pinch Sugar
2½ Cups All Purpose Flour
3 teaspoons Baking Powder
1/2 teaspoon Baking Soda
2 Tablespoons Sugar
1 teaspoon Old Bay Seasoning
1/2 Cup Butter - cold & cut into cubes
1 Cup Buttermilk
1½ Cups Shredded Sharp Cheddar Cheese
1/2 Cup Chopped Fresh Parsley
3 Tablespoons Melted Butter
1/4 teaspoon Old Bay Seasoning
Flaked Sea Salt

Instructions

- 1 Preheat oven to 425°F
- 2 Combine Red Star Platinum Yeast, warm water and pinch of sugar. Set aside for 5 minutes or until thick and foamy.
- 3 In large bowl; mix flour, baking powder, baking soda, sugar and Old Bay Seasoning.
- 4 Use a pastry blender or two butter knives to cut cold butter into dry ingredients until butter is the size of peas.
- 5 Add buttermilk then yeast mixture. Stir in cheddar cheese and parsley.
- 6 Do not over mix. Using hands mix dough until it just comes together into a large ball.
- 7 Generously spray baking sheet with nonstick. Place a second baking sheet underneath to prevent bottoms from getting too brown.
- 8 Measure 1/4 cup of dough, form into mini patty shapes that are flat on top.
- 9 Transfer to baking sheet. Space each biscuit 2 inches apart.
- 10 Mix melted butter and 1/4 teaspoon Old Bay Seasoning.
- 11 Bake biscuits 10 minutes. Brush with melted butter and sprinkle with flaked salt. Bake 2 more minutes or until light golden brown.
- 12 Serve warm.

Notes

Makes approximately 14 biscuits

*Store any remaining dough in refrigerator.

wonkywonderful <http://wonkywonderful.com/>