

Homemade Drop Biscuits

Serves: 15 Biscuits

Ingredients

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 to 3 tablespoons sugar (depending upon how sweet you like them)
- ¼ teaspoon salt
- ½ cup melted butter
- 1 cup milk (whole milk preferred)

Instructions

1. Heat oven to 450 degrees. Mix together flour, baking powder, sugar and salt.
2. Add melted butter and milk. Stir just until moistened. (Best to let melted butter cool a bit before adding)
3. Immediately drop by heaping tablespoons (15 biscuits) onto lightly greased or parchment paper/silicone baking sheet lined large cookie sheet.
4. Cook for 10 to 12 minutes or until edges turn golden brown.



How to make homemade butter

Servings – 8 ounces

Prep Time – 5 minutes

Cook Time – 15 minutes

Description

Learn how to make butter the old fashioned way using simple kitchen tools, no butter churn required. Includes brief butter history.

Ingredients

- 1 pint heavy whipping cream
- Large bowl of ice water
- Salt to taste (optional)
- Stand mixer, hand mixer or blender, or a jar with a tight fitting lid

Instructions

1. Pour a pint of heavy cream or whipping cream into your device or into a jar with a tight-fitting lid. If using a machine, turn on low speed, then raise to medium speed. If you're using a jar, start shaking (you'll need some serious elbow grease if doing it by hand). First, the cream will turn into whipped cream with soft, then stiff peaks. Keep going until the cream breaks. If you're shaking the cream by hand, you'll hear a sloshing, then you'll begin to feel something more solid hit the sides of the jar. If you're using a stand mixer, you'll see the butter clinging to the beater. This usually takes anywhere from 5 to 10 minutes -- by hand may take longer. In this process, you are separating the butterfat from the liquid.
2. Once the butter has solidified, pour off the buttermilk and save it for baking (or drink it!). Scoop the butter into a bowl. Rinse the butter by pouring ice water over it and pressing the remaining buttermilk out with a small spatula or a spoon. Pour off the water and repeat the process. Keep rinsing and squishing the butter with the ice water until the water runs clear. Then add some salt if you like and work that through the butter.
3. There you have it – old-fashioned butter, no churn required! Spread on toast, corn on the cob, a baked potato, or whatever you like and enjoy!

Nutrition Facts		
	Amount Per Serving	Daily Value*
Calories	204	
Fat	21g	32%
Saturated Fat	13g	81%
Cholesterol	81mg	27%
Sodium	22mg	1%
Potassium	44mg	1%
Carbohydrates	1g	0%
Protein	1g	2%
Vitamin A	870IU	17%
Vitamin C	0.3mg	0%
Calcium	38mg	4%

* Percent Daily Values are based on a 2000 calorie diet.