



Egg produced drop biscuits that were too spongy and cake-like, while cream resulted in overly dense drop biscuits. Whole milk is the way to go!

This step can also be done in a food processor, requiring just a few short pulses. Very similar to a scone (a scone is essentially a biscuit with more sugar and an egg), you want to keep pieces of solid, visible butter chunks in there to give you a tender, rather than dry or chewy, final texture. The food processor is a great option when you're working with really large batches of dough, or if you're working in a particularly warm environment. Otherwise, rubbing in the butter by hand gives you more control over the mixing. It also means fewer dishes, which is always a big plus in my world.

After that, I carefully mix in the liquid with a fork to create a dough that's shaggy and moist. The beauty in the drop biscuit is that it requires much less handling than its **super-flaky cousin**, so there's much less risk of overworking the dough and developing too much gluten. Some recipes call for buttermilk, others for milk; since I tend to have whole milk on hand more often, I stay in line with Fannie's "emergency biscuit" philosophy with a milk-based approach. After all, part of the advantage of these biscuits is how easy they are to throw together with ingredients that most of us have available all the time.

Unlike our **flaky biscuit** recipe, an egg is *not* included in these drop biscuits. Although I played around with a several variations using egg, the egg always seemed to make a drop biscuit that was overly spongy and cake-like, rather than soft and tender. I also experimented with different ratios of heavy cream to milk, but the higher fat content from the cream, although delicious, created a denser final product. In the end, the simple five ingredients—butter, flour, baking powder, salt and milk—yielded the best results.