

Donald's three ingredient drop biscuits

March 2020: I am now doing half batches to make four biscuits at a time (ie. grated cheese and 1/2 cup each of flour and yoghurt)

Ingredients:

- 1 cup self rising flour
- 1 cup Greek yoghurt
- "about" 1/2 cup grated cheese

Yield: about 8 biscuits

Equipment:

- Conventional oven or countertop oven set to 425F
- Parchment paper
- Baking tray
- Cheese grater
- Measuring cup
- Bowl
- Spoon
- Oven mitts
- Cooling rack

How to make them:

- 1) Preheat oven to 425F
- 2) Place parchment paper on the baking tray
- 3) Grate cheese to "about" 1/4 to 1 cup of grated cheese
- 4) Add one (1) cup each of self rising flour and Greek yoghurt, and "about" 1/2 cup grated cheese, in a bowl
- 5) Gently but fully mix the ingredients with the spoon
- 7) With your hands or a spoon, divide the dough into eight pieces of dough and place on the parchment paper on the baking tray
 - do NOT roll into a ball or flatten, just place the piece as is in its rough shape
- 8) Place the baking tray into the oven
- 9) Bake for approximately 16 to 18 minutes, or until the tops begin to brown
- 10) Using the oven mitts, remove baking tray from the oven
- 11) Place the biscuits on the cooling rack
- 12) Allow to cool for a few moments, and then enjoy the warm biscuits
- 13) Freeze leftover biscuits

- smaller biscuit sizes are fine as well if you want bite-sized biscuits.