

Donald's Three (or Five) Ingredient Drop Biscuits

Divides and multiplies well. Smaller biscuit sizes are fine as well if you want bite-sized biscuits. Biscuits freeze well.

Ingredients:

- 1 cup self-rising flour
 - To make your own self-rising flour:
 - 1 cup flour
 - 1-1/2 teaspoon baking powder
 - 1/4 teaspoon salt
- 1 cup Greek yoghurt
- 1/2 cup grated cheese

Yield: about 8 biscuits

Equipment:

- Conventional oven or countertop oven set to 425F
- Baking tray
- Parchment paper
- Measuring cup
- Mixing bowl
- Fork (optional, for use if you have to make your own self-rising flour)
- Cheese grater
- Bowl (optional, for use grating the cheese)
- Spoon
- Oven mitts
- Cooling rack

How to make them:

- 1) Preheat oven to 425F
- 2) Place parchment paper on a baking tray
- 3) Add one (1) cup of self rising flour to a mixing bowl

If you don't have self-rising flour:

- 3a) Measure out one (1) cup of flour and add to a mixing bowl
- 3b) Add one and a half (1-1/2) teaspoon of baking powder to the measuring cup
- 3c) Add a quarter (1/4) teaspoon of salt to the measuring cup
- 3d) Mix the flour, baking powder, and salt thoroughly with a fork

- 4) Add one (1) cup of Greek yoghurt to the mixing bowl
- 5) Grate cheese to 1/2 cup of grated cheese
- 6) Add one half (1/2) cup grated cheese to the mixing bowl in a bowl
- 7) Gently but fully mix the ingredients with the spoon
- 8) 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 pieces of dough as they are in their rough shapes onto the parchment paper
- 9) Place the baking tray into the oven
- 10) Bake for approximately 17 to 18 minutes, or until the tops begin to brown
- 11) Using the oven mitts, remove baking tray from the oven
- 12) Place the biscuits on the cooling rack
- 13) Allow to cool for a few moments, and then enjoy the warm biscuits
- 14) Freeze any leftover biscuits