

Strawberry Drop Biscuits

By Jerrelle Guy

Time 30 minutes

Rating ★★☆☆☆ (1559)



Andrew Purcell for The New York Times. Food Stylist: Carrie Purcell.

Somewhat of a cross between a muffin top and a biscuit, these sweet breakfast treats are foolproof and easy: No rolling or cutting is required, and everything is mixed in a single bowl. They bake up craggy and crunchy on the outside, but are tender once you break them open. The heavy cream adds richness, and the additional water creates just the right amount of steam while baking to keep the biscuits light and fluffy. Salted butter works nicely here, but if you're using unsalted butter, just add $\frac{1}{4}$ teaspoon or so of fine salt to the dry ingredients. If you don't have strawberries, feel free to swap in the same amount of fresh blueberries, raspberries or diced stone fruit.

INGREDIENTS

Yield: 6 biscuits

1½ cups/190 grams all-purpose flour
¼ cup/50 grams granulated sugar
4 teaspoons baking powder
6 tablespoons/85 grams cold salted butter, cut into ½-inch cubes
4 medium strawberries, cut into small ¼-inch or ½-inch pieces (about ⅔ cup/100 grams), or whole blueberries,

PREPARATION

Step 1

Arrange an oven rack in the center of the oven. Heat the oven to 425 degrees. Line a sheet pan with parchment. Set aside.

Step 2

Whisk the flour, granulated sugar and baking powder together in a large mixing bowl. Toss the pieces of butter into the flour mixture to coat. Using a pastry cutter or your fingers, work the butter into the flour until the mixture is mealy and small pieces of pea-size butter remain.

Step 3

Add the diced strawberries and toss with a fork to

raspberries or other diced
stone fruit

6 tablespoons heavy cream,
plus more if needed

¼ cup/30 grams unsifted
confectioners' sugar

combine. Make a well in the center of the mixture and add 4 tablespoons of the heavy cream and ¼ cup water. Continue tossing with the fork until the dough is just evenly damp and shaggy, being careful not to overwork the dough too much. Add 1 to 3 teaspoons more water, as needed, if the dough is still too dry to work with.

Step 4

Drop 6 mounds of dough (each a generous ⅓ cup) onto the baking sheet, leaving at least 1½ inches of space between each mound and gently padding any stray bits of dough back into place as you work. Lightly brush the tops with 1 tablespoon heavy cream and bake until deep golden brown and cooked through, about 15 minutes. Remove from the oven and transfer the biscuits to a wire rack to cool for 5 minutes.

Step 5

Add the confectioners' sugar to a small bowl, and whisk in the remaining 1 tablespoon heavy cream, adding more if needed to make a thick icing that is just thin enough to drizzle. Spoon over the warm biscuits; serve warm or at room temperature.

Private Notes

just now

Used cream instead of water
