



Beaufort House Inn ~ Asheville NC 28801

www.beauforthouse.com

Beaufort House Drop Biscuits With Fresh Berries

This is a “drop biscuit” that is easy to manage for large group. I serve this with seasonal fresh berries that have been gently macerated to bring out their natural juices.

Serving portions: One biscuit plus ¼ cup fresh berries per person. This recipe serves 8 guests but can be doubled or tripled as needed.

Ingredients:

Biscuit dough can be prepared the night before, with the exception of the Half n Half which is added just before baking time.

- 2 cups All Purpose flour
- 2 Tbs White Sugar
- 1 Tbs Baking Powder
- Pinch of Salt
- ½ cup Cold Salted Butter
- 1 cup Half n Half
- ¼ cup melted butter
- ½ cup Raw Sugar (Turbinado)
- ¼ cup fresh seasonal fruit (roughly) per person – add ¼ cup white sugar and ¼ cup Madeira for macerating to the whole berry batch
- Dollop of fresh whip cream and mint sprig for each serving

Preparation:

- Preheat oven to 400’
- Prepare baking sheets with parchment paper
- Prepare selected fresh berries by slicing in large bowl, sprinkle with white sugar and Madeira, tossing gently to get juices flowing. Set aside
- Mix all dry ingredients well with a whisk to ensure no flour or sugar lumps
- Dice cold butter and add to dry ingredients blending with hands, pastry blender or paddle attachment on kitchen mixer until well blended with coarse lumps of butter evenly throughout
- Store overnight in fridge to keep butter cold until baking time (optional)
- Just before baking, add Half n Half a bit at a time, blending gently with a fork until you have a wet, doughy mixture...do not over-mix batter!
- Drop by spoonfuls for desired size on prepared baking sheet with even spacing
- Drizzle each biscuit with melted butter and sprinkle each biscuit with raw sugar
- Bake in 400’ oven for 10-15 minutes until golden brown on outside and toothpick comes out clean from the center.

Presentation:

- Place biscuit bottom on individual serving plate and spoon fresh berry mixture in semi-circle on plate.
- Add one dollop of whip cream beside the berries.
- Garnish with fresh mint sprig.