

Olive Oil Drop Biscuits

WITH BLACK PEPPER GARLIC OLIVE OIL



Ingredients

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 3/4 teaspoon black pepper, freshly ground
- 1/2 cup grated Parmesan
- 2 tablespoons fresh chives, finely chopped
- 1 cup milk
- 1/3 cup Black Pepper Garlic Infused Olive Oil



Notes

Directions

1. Preheat your oven to 425°F. Line a baking sheet with parchment paper or grease it lightly.
2. In a large bowl, whisk together flour, baking powder, salt, and black pepper. Then, stir in the grated Parmesan cheese and finely chopped chives, ensuring they're well distributed.
3. Make a well in the center of your dry mixture to pour in the milk and olive oil. Stir everything together with a fork or spatula just until the mixture is combined. Remember, the dough should be a bit sticky and lumpy, so try not to overmix.
4. Use a spoon to drop portions of the dough onto your prepared baking sheet, aiming for about 12 biscuits. Bake in the preheated oven for about 12-15 minutes, or until the biscuits have turned golden brown and a toothpick comes out clean from the center.