

Cornbread Drop Biscuits

Recipe courtesy of The Royce, presented by Inderpal Chawla



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Yield: 12 biscuits

Ingredients:

- 3 cups + 1 Tbsp. gluten-free all-purpose flour
- 1 ½ cups cornmeal
- ½ cup sugar
- 3 Tbsp. baking powder
- 2 tsp. salt
- 3 large eggs
- 2 ½ cups buttermilk
- 16 Tbsp. butter (2 sticks)
- 5 cups corn

Directions:

Mix all ingredients except corn in a bowl, then fold in the corn kernels.

Scoop approximately 2 oz. of batter per biscuit, and place on parchment-lined baking sheet. Bake at 375° F for 8 minutes. Then rotate and bake up to 3 minutes more, until edges are just golden.

Wine Pairing:

Piper Sonoma
Blanc de Blancs
Sonoma County

