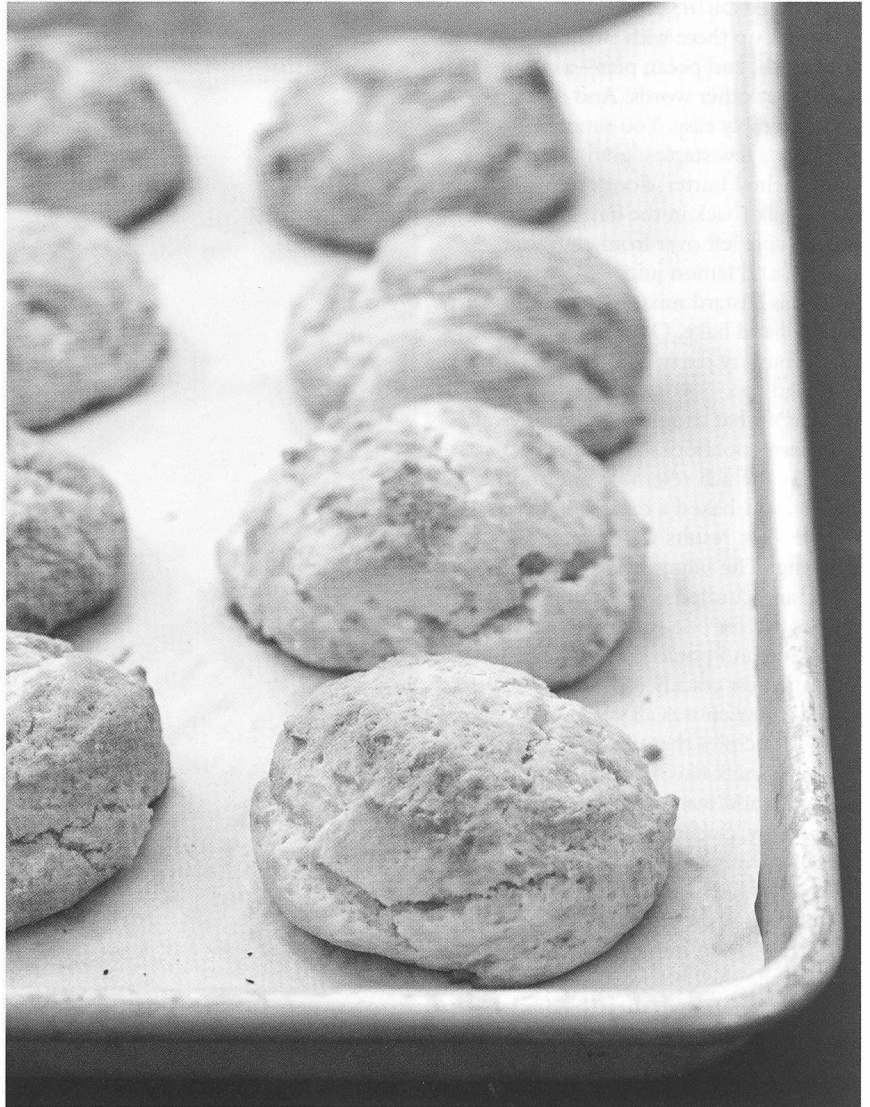


# Soft and Tender Biscuits

One of the oddest recipes we've ever heard of produced incredibly tender, fluffy biscuits. We just needed to open our minds—and our cupboards. BY NICK IVERSON



These easy drop biscuits come together in minutes.

## SECRET INGREDIENT BISCUITS

Makes 12 biscuits

These biscuits are best with whole milk, but the recipe will work with reduced-fat milk. Don't use nonfat. Reduced-fat mayonnaise can be used, but the biscuits will be less tender and flavorful. Don't use fat-free mayonnaise.

- 2 cups (10 ounces) all-purpose flour
- 1 tablespoon sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ¾ teaspoon salt
- 1 cup whole milk
- ¾ cup mayonnaise

1. Adjust oven rack to middle position and heat oven to 450 degrees. Line

rimmed baking sheet with parchment paper. Combine flour, sugar, baking powder, baking soda, and salt in large bowl. Whisk milk and mayonnaise together in separate bowl. Stir milk mixture into flour mixture until just combined.

2. Using greased ¼-cup measure, drop 12 level scoops of dough onto prepared sheet, spacing them 1½ inches apart. Use small spoon, if necessary, to dislodge dough from measure. (This dough is sticky, and you may have to regrease your measure several times during portioning.) Bake until biscuit tops are golden brown, 12 to 14 minutes, rotating sheet halfway through baking. Transfer biscuits to wire rack and let cool for 5 minutes. Serve.