Cottage Cheese Breakfast Biscuits with Strawberry Crush

4 drop biscuits with strawberry crush; 2 biscuits and half the fruit per serving · Active 20 min · Total 55 min

Skills: Beginner with ordinary kitchen equipment

Ingredients

- 1 cup all-purpose wheat flour (120 g)
- 1 1/2 teaspoons double-acting baking powder (6 g)
- 1/8 teaspoon fine salt (0.75 g)
- 1 tablespoon plus 2 teaspoons unsalted butter, cold and diced (25 g)
- 2/3 cup plain 2% cottage cheese (150 g), stirred before measuring
- 1 tablespoon 2% milk (15 ml/about 15.5 g)
- 1 1/3 cups strawberries, washed and hulled (200 g)
- 1 tablespoon granulated sugar (12 g)
- 1 teaspoon lemon juice (5 ml/about 5 g)

Set out

Oven, Rimmed baking sheet, Oven-rated baking parchment, Mixing bowl, Firm fork, 2 large spoons, Cooling rack, Small bowl for fruit, Knife

Allergens

Milk, Wheat. Check labels and substitutions.

Make it

1. Heat oven to 425°F/220°C and line the baking sheet. Mix flour, baking powder and salt. Cut the cold butter into it with the fork until small pieces remain. Fold in cottage cheese and milk until no dry flour remains; do not knead or taste raw dough.

2. Divide into 4 equal mounds, about 80 g each, on the sheet with at least 3 in/7.5 cm gaps. Shape with the spoons into rough rounds about 2 1/2 in/6 cm wide and 1 in/2.5 cm high. Bake 18–22 minutes until risen and golden, with a set, non-doughy center when one is split.

3. Move biscuits to the rack and cool 10 minutes. Crush strawberries, sugar and lemon juice in the small bowl with a clean fork, leaving small pieces. Serve 2 biscuits with half the strawberry crush per person.

A beginner skill to practice

Practice stopping the mixing as soon as the dry flour disappears. Uneven little curds are expected and do not call for vigorous beating.

A useful detail

The 55-minute total includes mixing, baking and 10 minutes cooling. Thick cottage cheese is intended; do not pour loose liquid from the tub into the dough as extra milk.

Keep it well

Refrigerate cooled biscuits and strawberry crush separately within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below. Use within 2 days. Warm a biscuit in the oven or eat it cold; reheat any portion being served as a hot leftover to 165°F/74°C. Keep fruit cold and use a clean spoon.