

## Whey Drop Biscuits

### Ingredients

2 cups unbleached all-purpose flour (10 ounces)  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon sugar  
3/4 teaspoon table salt  
1 cup whey (cold)  
8 tablespoons unsalted butter , melted and cooled slightly (about 5 minutes), plus  
2 tablespoons melted butter for brushing biscuits

### Instructions

1. Preheat oven to 475 degrees. Whisk flour, baking powder, baking soda, sugar, and salt in large bowl. Combine whey and 8 tablespoons melted butter in medium bowl, stirring until butter forms small clumps.
2. Add whey mixture to dry ingredients and stir with rubber spatula until just incorporated and batter pulls away from sides of bowl. Using greased 1/4-cup dry measure or large cookie scoop, scoop level amount of batter and drop onto baking sheet  
space biscuits about 1 1/2 inches apart. Bake until tops are golden brown and crisp, 12 to 14 minutes.
3. Brush biscuit tops with remaining 2 tablespoons melted butter. Transfer to wire rack and let cool 5 minutes before serving.