

Basic 3 Ingredient Drop Biscuits

★★★★☆ 87 Ratings | 4 Reviews

By Duke's Kitchen

🕒 5 minutes prep | 20-25 minutes cooking 🍽 6 to 12 servings



Ingredients

- ☐ ½ cup Duke's Mayonnaise (<https://www.dukesmayo.com/product/real-mayonnaise/>)
- ☐ 1 cup milk
- ☐ 2 cups self-rising flour

Preparation

1. Preheat oven to 400°F.
2. Combine mayonnaise and milk in a medium bowl, then add flour and stir until incorporated.
3. Divide dough into 12 biscuits and place on a greased baking sheet about 2 inches apart.
4. Bake 20-25 minutes or until golden brown.

Recipe Story

The best drop biscuits are the ones that manage to combine two different and delectable textures: a crispy, crunchy outside and a soft, delicate inside. Sturdy enough to hold a hearty helping of gravy but soft and porous enough to soak up a melted pat of butter, drop biscuits can be the star of any meal. To achieve mouthwatering texture and flavor, there's no need to spend hours in the kitchen mixing, rolling, and cutting dough. Duke's Mayonnaise is the secret to simple, no-knead drop biscuits that are sure to become a staple in your kitchen.

These simple, scratch-made drop biscuits made with Duke's Mayonnaise require only three basic ingredients that you likely already have on hand. Self-rising flour and whole milk form the base of these springy, pillowy biscuits.

Why Duke's Mayonnaise in Drop Biscuits?

Duke's Mayonnaise replaces the butter and fat found in most biscuit recipes, and its creaminess and tanginess give these drop biscuits their moist, fluffy texture and buttery flavor. Preparing the biscuits is a pinch – simply combine all ingredients, mix well, and drop onto a baking sheet. The biscuits rise in just 20 minutes, forming a crispy, golden-brown crust while maintaining a soft, fluffy center.

Mayonnaise Biscuits for Any Meal

Jumpstart your morning with a warm mayonnaise biscuit slathered with butter and jam, or drizzle gravy over these mayo biscuits to complement a hearty dinner. These easy-to-make drop biscuits even make a delicious base for strawberry shortcake. From breakfast to dinner to dessert, Duke's basic, versatile mayonnaise biscuits serve as a canvas for culinary creativity.

Other Duke's Biscuit Recipes

Once you master these three-ingredient biscuits, try:

- [Italian Parmesan Drop Biscuits \(http://128.136.13.119/recipe/italian-parmesan-drop-biscuits/\)](http://128.136.13.119/recipe/italian-parmesan-drop-biscuits/)
- [Duke's Cheddar Garlic Drop Biscuits \(http://128.136.13.119/recipe/cheddar-garlic-drop-biscuits/\)](http://128.136.13.119/recipe/cheddar-garlic-drop-biscuits/)

4 Comments

Posted on February 19, 2017 by *audreybiloon* (<https://www.dukesmayo.com/recipe/basic-3-ingredient-drop-biscuits/#comment-1076>)

Temperature of oven?

Can buttermilk or almond milk or skim milk be substituted for whole milk?

Log in to Reply ([https://www.dukesmayo.com/wp-login.php?](https://www.dukesmayo.com/wp-login.php?redirect_to=https%3A%2F%2Fwww.dukesmayo.com%2Frecipe%2Fbasic-3-ingredient-drop-biscuits%2F)

[redirect_to=https%3A%2F%2Fwww.dukesmayo.com%2Frecipe%2Fbasic-3-ingredient-drop-biscuits%2F](https://www.dukesmayo.com/wp-login.php?redirect_to=https%3A%2F%2Fwww.dukesmayo.com%2Frecipe%2Fbasic-3-ingredient-drop-biscuits%2F)) ↓

Posted on April 5, 2017 by *Caroline Creasey (Post author)* (<https://www.dukesmayo.com/recipe/basic-3-ingredient-drop-biscuits/#comment-2417>)

Oven temperature is 400°F. You are welcome to experiment with other kinds of milk, but we cannot guarantee the same texture or taste if the recipe is made with anything other than whole milk.

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Posted on September 12, 2018 by *gospelmuzishn* (<https://www.dukesmayo.com/recipe/basic-3-ingredient-drop-biscuits/#comment-20482>)

This is a question not a review but I live in Idaho and have never seen Duke's Mayo in our stores...can other mayonnaise be used in these biscuits?

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Posted on September 17, 2018 by *Duke's Mayonnaise (Post author)* (<https://www.dukesmayo.com/recipe/basic-3-ingredient-drop-biscuits/#comment-20644>)

This recipe was created specifically for Duke's Mayonnaise, so we can't guarantee the taste or texture will be the same if you use another brand.

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