



V's Herbaceous Cheddar Biscuits

Directions

Ingredients:

- 2 cups all-purpose flour plus more as needed for hands and work surface
- 1 Tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 6 tbsp unsalted butter, cubed and very cold + 1/4 c more for pan and topping biscuits
- 3/4 cup cold buttermilk, divided
- 1 tablespoon sugar
- 1 cup shredded cheddar cheese
- handful fresh herbs finely

Preheat oven to 425° and preheat cast iron skillet in oven with a tablespoon of butter until melted.

Place all dry ingredients in food processor and pulse until blended. Add cubed butter & herbs to food processor and pulse until dough just begins crumbs start to form and then add milk until dough starts to form. Don't over mix it.

Roll out on a floured surface and using a biscuit cutter or glass create circles. Place in cast iron skillet and brush butter across tops and put into oven.

Bake at 425° for 10-15 minutes and brush more butter across tops. Bake another 5-10 minutes until golden brown.

Serve with another slathering of butter and a bit of hot honey for a kick! enjoy! xxV

HOUSE OF VALENTINA