

Idiot's Kitchen Recipe - Cheddar & Chive Biscuits

Recipe from www.idiotskitchen.com



Ingredients:

2 cups flour
1 Tablespoon baking powder
1 teaspoon salt
1 stick unsalted butter, COLD and cut into small pieces
 $\frac{3}{4}$ cup whole milk
 $\frac{1}{4}$ cup fresh chives, finely chopped
 $\frac{1}{2}$ cup sharp cheddar cheese, grated

Preheat the oven to 400 degrees.

In a large bowl, sift together 2 cups flour, 1 Tablespoon baking powder, and 1 teaspoon salt. Cut a cold stick of butter lengthwise into fourths and then across into cubes. Using a pastry blender or 2 knives, “cut” the butter into the flour until you have small, pea sized pieces.

Make a well in the center of the dry ingredients and pour in $\frac{3}{4}$ cup of whole milk. Stir only a few times until about halfway mixed. Add $\frac{1}{4}$ cup finely chopped fresh chives and $\frac{1}{2}$ cup grated sharp cheddar cheese. Stir a few more times but only until just combined.

Turn the dough out onto a lightly floured work surface and gently knead it 4 or 5 times until the ingredients are all smoothly combined. Pat the dough out into a circle $\frac{1}{2}$ to $\frac{3}{4}$ inch thick and cut it into biscuits using a round cutter, can, or glass dipped in flour.

Place the biscuits on a parchment lined baking sheet and bake at 400 degrees for 20 minutes. The biscuits will puff up and become golden.

Serve warm from the oven. Be happy.

Depending on their thickness and size, this makes between 6 and 10 biscuits.