

Inexpensive Eating

Cheddar Biscuits

©2010, Scott Duncan

1 ½ C all purpose flour
2 t baking powder
½ t salt

6 T unsalted butter, chilled and cubed
½ C shredded cheddar cheese, plus 2 T
½ C milk

Preheat oven to 400°.

In a mixing bowl, combine dry ingredients. Add butter and combine with your fingertips until the consistency of wet sand. Stir in ½ C cheddar cheese. Add milk and mix until combined.

Turn dough onto a floured board. Knead for 30 seconds and roll out to ½" – ¾" thick. Use a 2" cutter to cut rounds and transfer to parchment-lined baking sheet. Re-roll dough as necessary. Top with remaining 2 T of cheddar cheese.

Let biscuits rise for 5-10 minutes before placing in oven. Bake for 15-18 minutes.

Makes 12 biscuits.

