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COMMENT

Finding comfort in warm biscuits

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What's Cookin'

There's nothing quite like biscuits, fresh from the oven to win over the hearts of your family. There are a couple of tricks to this recipe though. Keep a little extra buttermilk on hand. As you start to combine the buttermilk into the flour/butter mixture, you may find that you need to add a little extra liquid (I often have to add about a quarter cup more than the recipe calls for but not always.) The key to having light, flaky biscuits is not to handle the dough too much if you overwork it, it becomes tough. So the minute you feel like the dough is not coming together simply and easily, drizzle in a bit extra buttermilk. If you accidentally put too much in and the dough becomes wet, then just toss in

a little extra flour.

You also want the butter to stay in fairly large pea-sized pieces within the flour. Those larger chunks of butter are what makes the flakes. When the dough goes in the oven, the heat causes the butter to melt, creating an air pocket. The heat causes the air pockets to rise, and a flakey biscuit is born!

I would suggest that you use a good quality old cheddar cheese in your biscuits; I use a two year old white cheddar. It looks orange in the photo because as the biscuits cook, the cheese darkens up.

Have fun and keep cooking!

Cheese and Chive Biscuits

INGREDIENTS

- 3 cups all-purpose flour
- 2 ½ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 6 oz unsalted butter, chilled
- 1 cup buttermilk
- 1 cup grated cheddar cheese
- ¼ cup finely chopped chives
- 2 tbsp whipping cream (coffee cream is okay)

METHOD

1. Preheat the oven to 425 degrees F. Lightly butter a baking sheet. Sift the flour, baking powder, soda and salt into a large mixing bowl (or combine them in the work bowl of your food processor and pulse once or twice to aerate).
2. Roll the cold butter in flour to make it easier to handle, and then cut into slices. Roll in flour again, and then cut into sticks, and the sticks into cubes. If making by hand, use a pastry cutter to



cut the butter into the flour until mixture has a breadcrumb texture.

3. Add the buttermilk, cheese and chives.

4. Turn the dough out onto a lightly floured surface. Knead very gently for 8 to 10 turns, and then pat the dough out into a large circle half an inch thick. Cut the biscuit into 12 pie-shaped wedges. Place them 1 apart on the prepared cookie sheet. Brush the tops lightly with the cream.

5. Bake in the preheated oven for 12 to 15 minutes, until golden brown. Serve them warm, with fresh butter.

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