
Flaky Cheddar and Chive Buttermilk Biscuits

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Preparation Time: 25 minutes

Start to Finish Time: 45 minutes

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon fine salt
1 teaspoon sugar
1/4 teaspoon baking soda
10 tablespoons cold unsalted butter, cut into pieces
1/4 cup chopped chives
4 ounces (1-1/2 cups) sharp white cheddar cheese, freshly grated
3/4 cup buttermilk
flour (for dusting)
buttermilk (for brushing)

Preheat the oven to 450 degrees. Line a baking sheet with parchment.

In a medium bowl, whisk together the flour, baking powder, salt, sugar and baking soda. Work the butter into the flour mixture with your fingertips until pea-sized bits of butter remain. Use a rubber spatula to stir in the chives and half of the cheddar cheese. Stir in the buttermilk until the mixture comes together into a shaggy dough.

Turn the dough out onto a lightly floured work surface and pat into a rectangle. Fold the dough in half and pat again into a 1/2-inch-thick rectangle. Cut the dough into sixteen squares and put on the prepared baking sheet. Brush the tops with buttermilk and sprinkle with the remaining cheddar.

Bake until the tops are golden, about 15 minutes. Let cool for 5 minutes before serving.

Yield: 16 biscuits

Breads, Muffins

Per Serving (excluding unknown items): 2025 Calories; 119g Fat (52.8% calories from fat); 33g Protein; 207g Carbohydrate; 7g Dietary Fiber; 317mg Cholesterol; 1504mg Sodium. Exchanges: 12 1/2 Grain(Starch); 0 Vegetable; 1/2 Non-Fat Milk; 23 Fat; 1/2 Other Carbohydrates.