

BUTTERMILK CHEDDAR BISCUITS

INGREDIENTS

2 cups all-purpose flour, plus more as needed for the board
1 tablespoon baking powder
1 1/2 teaspoons kosher salt
12 tablespoons (1 1/2 sticks) cold unsalted butter, diced
1/2 cup cold buttermilk
1 extra-large egg
1 cup grated extra-sharp Cheddar
1 egg, beaten with 1 tablespoon water or milk
Sea salt or kosher salt, optional
Cayenne pepper, optional

DIRECTIONS

Preheat the oven to 425F degrees.

Place 2 cups of flour, the baking powder, and salt in the bowl of an electric mixer fitted with the paddle attachment. With the mixer on low, add the butter and mix until the butter is the size of peas.

Combine the buttermilk and egg in a small measuring cup and beat lightly with a fork. With the mixer still on low, quickly add the buttermilk mixture to the flour mixture and mix only until moistened. In a small bowl, mix the Cheddar with small handful of flour and, with the mixer still on low, add the cheese to the dough. Mix only until roughly combined.

Dump out onto a well-floured board and knead lightly about 6 times. Roll the dough out to a rectangle 10 by 5 inches. With a biscuit cutter, cut out 12 rounds/oval or with a knife, cut the dough lengthwise in half and then across in quarters, making 8 rough rectangles. Transfer to a sheet pan lined with parchment paper. Brush the tops with the egg wash, sprinkle with salt and cayenne, if using, and bake for 20 minutes, until the tops are browned and the biscuits are cooked through. Serve hot or warm.