

CHEESY RAMP BUTTERMILK BISCUITS

INGREDIENTS

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon sugar
1 stick (8 tablespoons) very cold butter
3/4 cup cold buttermilk
1/2 cup fresh grated parmesan cheese
1/2 cup fresh ramps, finely chopped (can substitute scallions or spring onions)

DIRECTIONS

Preheat the oven to 450 degrees F. Prepare a cookie sheet with silpat or parchment paper.

In a bowl, combine the flour, salt, sugar, baking powder, and baking soda. Stir until sifted. Using two knives, a pastry blender, or a cheese grater, cut the butter into small bits and work it into the dry ingredients.

Stir in the ramps and parmesan. Form a well in the center and add the buttermilk, stirring until moistened. Then, turn out on a floured counter and knead until you are able to form it into a round disc and all of the dough comes together. Do not overwork.

Roll the dough out to a 3/4 of an inch thickness. Using a biscuit cutter or the top edge of a round glass, cut the dough into biscuits. Remove the scraps and re-roll, cutting more biscuits out, until all of the dough has been used.

Bake at 450 degrees for 10 - 15 minutes, or until golden on the tops. Best eaten immediately.