



Cheddar Chive Biscuits

FEATURED PRODUCT:

IF YOU CARE Parchment Baking Paper

INGREDIENTS

- 2 cups all-purpose flour
- ½ cup heavy cream
- 1 egg
- 1 stick salted butter, grated and frozen (details below)
- 2 tsp baking powder
- ½ tsp baking soda
- 1 tsp salt
- 1 tsp onion powder
- ½ tsp black pepper
- 1 cup sharp cheddar, grated
- ½ cup chives, chopped
- 2 tbsp cream, for brushing the biscuits
- Flaky salt, for sprinkling on top

INSTRUCTIONS:

1. Preheat your oven to 204°C.
2. Grate a cold stick of butter onto a plate, using a box grater, on the large setting. Place butter in the freezer for 15-20 minutes.
3. Combine flour, baking powder, baking soda, salt, onion powder, black pepper, cheddar, and chives.
4. Add butter to dry ingredients and use your hands or a pie cutter to fully integrate. You should have pea-sized clumps of butter and the flour should look yellow in color.
5. In a small bowl, whisk together egg and cream. Pour wet ingredients into the dry ingredients. You should have a slightly sticky, but workable dough. Once combined, turn the dough out onto a floured counter.
6. Shape the dough into a ball, then flatten into a rectangle that is ~1-inch thick.
7. Cut the dough into 12 squares. The corners may have slightly rounded edges- that's okay
8. Line a baking sheet with If You Care Parchment Baking Paper.
9. Place biscuits onto the baking sheet and into the freezer to cool for 15-30 minutes.
10. Just before baking, brush the top of the biscuits with cream and sprinkle with flaky salt.
11. Bake for ~20-24 minutes, until golden brown and risen.