

White Cheddar Cheez-it & Rosemary Biscuits

A flaky buttermilk biscuit with pieces of crunchy cheese crackers and fresh rosemary.

2 cups all-purpose flour
2 tsp baking powder
1/2 tsp baking soda
1 tsp salt
6 TB cold butter cut into pieces
3/4 cup White Cheddar Cheez-it, broken into pieces
3/4 tsp rosemary
3/4 cup buttermilk

- 1. Preheat oven to 450. Line a baking sheet with parchment paper.*
- 2. In a large bowl, whisk together the flour, baking powder, soda and salt.*
- 3. Add the butter and blend in to the dry ingredients using a pastry cutter or two knives until the mixture resembles pea-sized coarse crumbs.*
- 4. add the Cheez-its and rosemary and mix in*
- 5. Pour the buttermilk over the butter-flour mixture and mix it in with a fork just until the dough comes together.*
- 6. Gently knead the dough against the sides of the bowl until dough forms a ball.*
- 7. Turn dough out onto a lightly floured board and pat or roll out until dough is 1/2 inch thick.*
- 8. Cut into biscuits using a biscuit cutter. You should get 5 to 6 biscuits.*
- 9. Gather scraps together and gently combine. Cut out additional biscuits if desired.*
- 10. Brush tops with milk or cream if desired.*
- 11. Place biscuits on the prepared sheet.*
- 12. baked 10-12 minutes or until golden brown.*

