

Cheddar Cranberry Biscuits

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Category: Side

Servings: 8-10

Preparation Time: 40 min

Cooking Time: 20-25 min

A note before you start:

The key to making a very flakey biscuit is having all the ingredients cold. When the cold butter hits the heat from the oven it releases the moisture from the butter resulting in steam, which creates an airy and light biscuit.

Ingredients:

2 cups of all-purpose flour plus 1 Tbsp for tossing the dried cranberries with

1 Tbsp of baking powder

1 1/2 tsp of kosher salt

12 Tbsp of cold butter, diced

1/2 cup of cold buttermilk (make sure to give it a good shake before pouring it into a measuring cup)

1 cold extra large egg plus one for glazing the tops before baking

1 cup of extra sharp white cheddar cheese shredded

1/3 cup of dried unsweetened cranberries

Step 1: Step 1: Preheat the oven to 425 degrees.

Step 2: Toss the cranberries with 1 Tbsp of flour and place in the bowl of a Cuisinart and pulse several times.

Step 3: Add 2 cups of flour and the baking powder and salt to the Cuisinart bowl and pulse a few more times.

Step 4: Add the diced cold butter and pulse until the butter is the size of small peas.

Step 5: Combine the extra large egg and the buttermilk. Add this mixture to the Cuisinart and pulse until the mixture starts to come together.

Step 6: Add the cheddar cheese and pulse three times, just to incorporate the cheese.

Step 7: Dump the mixture onto a floured surface and gently knead the dough until it comes together (no more than four minutes.) Form it into a rectangle if you like square biscuits or a circle if you're using a biscuit cutter. Either way the dough should be half an inch high in height.

Step 8: Cut into desired shape using either a knife or a biscuit cutter.

Step 9: Place on a parchment lined baking sheet pan. Take the remaining egg and mix it with a tablespoon of water and gently brush the tops of the biscuits. This step is optional.

Step 10: Bake the biscuits for 20-25 minutes. These are best served warm.

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Buon Appetito!



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