

## Cotswold Cheddar and Chive Biscuits

Prep: 15 min. | Cook: 20 min. | Total: 35 min. | Makes: 12-15 Biscuits

Easy and cheesy homemade pastries



### Ingredients:

- 2 ½ tsp. Baking Powder
- 2 tsp. Kosher Salt
- 2 tsp. Sugar
- ¼ tsp. Baking Soda
- 3 ½ cups All Purpose Flour
- 1 cup Butter, chilled
- 1 cup Buttermilk, chilled
- 1 cup Cotswold, grated
- 2 Tbsp. Chives, diced
- 1 egg yolk

### Directions:

1. Preheat the oven to 425F.
2. Whisk or pulse your dry ingredients to combine: baking powder, baking soda, salt, sugar and flour.
3. Slice the butter into small slabs and mix until the pieces of butter are pea-sized and incorporated. Careful not to melt the butter into the dry ingredients.
4. Pour the buttermilk into the mixture and combine until a shaggy dough forms.
5. Fold in the grated Cotswold and diced chives until evenly combined throughout the dough.
6. Turn the dough onto a clean floured surface and pat into a 1" tall square.
7. Using a sharp knife or bench scraper, slice the dough in half and place on slab on top of another.
8. Form back into a rectangle, roughly 1 to 1 ½" tall and slice into a 4x3 grid.
9. Carefully place each divided square onto a parchment-lined baking sheet.
10. Place in the freezer for 10 minutes.
11. Remove and brush the top of each biscuit with whisked egg yolk.
12. Bake for 20-25 minutes or until the biscuits have risen and are golden brown on the bottom and golden on top.