

## Cheesy-Garlicky Biscuits

Jack

I adapted this recipe from one that I saw in a magazine, changing some of the ingredients and amounts. Now it is one of my favorite recipes to cook for my girl. It took me three years to figure it out, but the quickest way to her heart is through her stomach. This recipe definitely has played a role in making us "fat [unfortunately] and happy!"

**3 C. flour, unbleached**

**1 T. sugar**

**1 T. baking powder**

**$\frac{1}{4}$  t. baking soda**

**1 t. salt**

**12 T. cold salted butter, in small pieces**

**1 garlic clove, chopped finely**

**1 C. cheese, shredded**

**1 egg**

**$1\frac{1}{4}$ - $1\frac{3}{4}$  C. buttermilk**

1. Preheat oven to 375 degrees. 2. Stir together all dry ingredients in a large bowl. 3. Then cut the butter into the dry ingredients mixture, mixing together with fork, fingers, or pastry cutter until the consistency of cornmeal. Do not over mix! 4. Mix in the garlic and cheese. 5. Combine egg and buttermilk, and pour into a shallow well in the dry ingredient/butter mixture. Use as few strokes as possible; it should hold together but be a loose mixture. 6. Flour a counter, and turn the dough onto the flour. Generously flour your hands and shape the dough roughly into a rectangle. Fold this in half, and repeat multiple times. This will create layers in the biscuits. Pat the dough down until it is about three-fourths of an inch thick and punch out biscuits with a two and a half-inch cutter. 7. Place on an ungreased cooking sheet. 8. Bake for fifteen to twenty minutes. 9. You can also sprinkle some grated cheese on top of them when they have only about five minutes left to cook. Or make a garlic salt/melted butter mix, and brush it on the biscuits when they get out of the oven.

*The Femme Responds: And this is definitely needs a repeat performance! Skip the cheese and garlic for breakfast muffins. For "buttermilk," put two tablespoons of lemon juice or Real Lemon into the milk for a few minutes. Leftovers (very few) are great for Eggs Benedict. They warm up in a toaster oven (less soggy than a microwave) for a midnight snack. The best part is folding over the dough to get a layered feel for the biscuits. It's easy to cut this recipe by one-third. And the morning my partner first made them, she used a heart-shaped cutter!*