

THYME & TEMP

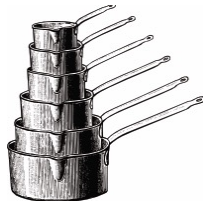
AGED CHEDDAR & THYME BISCUITS

Adapted from *Grace Parisi's Herb-Gruyere Biscuits on Food & Wine*

6-8 SERVINGS
30 MINUTES

INGREDIENTS

2 1/4 cups all-purpose flour
2 tsp baking powder
1/2 tsp baking soda
1 tsp salt
1 tsp chopped thyme leaves
1/2 tsp cracked black pepper
1 cup shredded aged cheddar
10 tbsp unsalted butter, cut into 1/2-in cubes and chilled
1 cup whole milk, chilled
1 egg (egg wash)
1 tbsp heavy cream (egg wash)
Pinch of salt (egg wash)
Flaky salt (sprinkling on top)



INSTRUCTIONS

Preheat the oven to 425 F and position rack to either the middle or lower third.

In a large mixing bowl, whisk together the flour, baking powder, baking soda, and salt. Add thyme, cheese, and black pepper and mix together until thoroughly combined.

Using a pastry blender, two knives, or two very cold hands, add the chilled butter, and cut into the flour/butter mixture until the butter comes together in pea size clumps. You don't want to mix the butter too thoroughly as this is what creates flakiness. Once you have the crumb, add the milk and mix together using a wooden spoon until completely combined.

On a floured work surface, turn the dough and knead 2-3 times to bring the dough together. Pat the dough into a 1/2 rectangle.

Cut out 3-4 biscuits using a floured 3 inch round biscuit cutter. Using the leftover dough, reform to a 1/2 thick round and cut out the remaining biscuits. Transfer the biscuits to a large baking sheet lined with parchment. Quickly whisk together egg, heavy cream, and salt in a small bowl and brush the tops with egg wash. Sprinkle each top with a pinch of flaky salt.

Bake in the oven for 20 minutes or until the tops are golden brown. Remove and allow to cool on a cooling rack for at least 5 minutes before serving.

Freeze for later – Unbaked dough can be stored in a large zippered plastic bag or an airtight container for up to one month. No need to thaw. You can bake these straight from the freezer by adding a few minutes of baking time.