



Cheddar Biscuits with Apple Butter

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

20 minutes

COOK TIME

25 minutes

SERVES

5 biscuits

INGREDIENTS

2 ½ cups all-purpose flour

1 tablespoon granulated sugar

1 ½ tablespoons baking powder

1 teaspoon salt

12 tablespoons unsalted cold butter

2 eggs

4 tablespoons Greek yogurt

3 tablespoons cold milk

1 ¼ cups (4 ounces) shredded sharp
cheddar cheese

Oregon Growers Apple Butter

PREPARATION

1. In a large mixing bowl, whisk together the flour, baking powder, and salt until well combined.

2. Use a cheese grater to grate the cold butter into the flour mixture. Mix with your hands or a fork until the butter is incorporated and the mixture is crumbly.

3. Use a wooden spoon or your hands to mix in the eggs, Greek yogurt, and milk. On a well-floured surface, knead and fold the dough with your hands to bring it together.

4. Use a rolling pin to roll the dough out into a small rectangle. Fold it in half, sprinkle cheese on top, roll it out, add more cheese and fold it in half again. Repeat this process two times, finally rolling out the dough into a rectangle, ¾-inch thick. Use 1 cup of the cheese for this step, reserving some for topping.

5. Use a round biscuit cutter to cut circles out of the dough. Transfer the biscuits onto a baking sheet lined with parchment paper. Lightly brush the tops with milk and sprinkle with remaining cheese.

6. Preheat the oven to 425 degrees. While the oven is preheating, place the baking sheet in the fridge to chill the dough, 30 minutes.

7. Once the oven is preheated, bake the biscuits for 18 to 20 minutes until lightly golden brown. Serve with Oregon Growers Apple Butter.

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