

Sarah's Cheddar Buttermilk Biscuits

Makes: 8 to 10 biscuits

Ingredients:

2 ½ cups all-purpose flour
1 tablespoon baking powder
1 tablespoon granulated sugar
1 teaspoon garlic powder
1 teaspoon kosher salt
½ teaspoon baking soda
¼ teaspoon cayenne pepper
½ cup (1 stick) salted butter, cubed and chilled
1 cup shredded sharp or very sharp cheddar cheese
1 cup cold buttermilk, plus more to coat the biscuits



Garlic Butter Topping:

2 tablespoons butter, melted
¼ teaspoon garlic powder
1 teaspoon dried parsley or 1 tablespoon fresh parsley

Directions:

Preheat oven to 425 degrees.

Place the flour, baking powder, sugar, garlic powder, salt, baking soda and cayenne pepper (if using) in a food processor or large bowl. Pulse or whisk until combined. Add the cold butter cubes and pulse 7 to 8 times or use a pastry cutter to cut the butter until the mixture resembles coarse crumbs. If using a food processor, transfer the mixture to a large bowl.

Add the shredded cheese and use a wooden spoon or rubber spatula to fold it in the mixture until incorporated. Make a well in the center of the dough. Add the buttermilk and fold gently until just combined – the dough will appear quite wet and craggy, which is normal.

Dust a clean work surface with flour and turn the dough out onto it. Flour your hands and use them to bring the dough together. Shape and gently press the dough into a rectangle about ¾-inch thick. The dough will be quite sticky, so keep dusting your hands with flour as you go along.

Fold the right side of the dough into the center, then repeat with the left side (like a letter fold). Turn the dough horizontally and gently flatten the disk into a rectangle again. Repeat the folds. Turn the dough horizontally and repeat the process one more time, then reshape the dough back into a rectangle.

Use a 2 or 2 ½-inch round cutter to cut the biscuits, making a clean movement down and up. Be careful not to twist the cutter, because this will seal the edges and prevent the biscuits from achieving a high rise. Place the biscuits in a 10-inch cast-iron skillet or on a baking sheet lined with parchment paper. The biscuits should be positioned close enough to touch.

Pour a splash of buttermilk in a small bowl (about a tablespoon) and brush it on the biscuit tops. Bake until the tops are golden brown, about 20 minutes. Oven temperatures vary, so check the biscuits after 18 minutes.

Meanwhile, prepare the garlic butter. In a small bowl, stir the melted butter, garlic powder and parsley until combined. As soon as the biscuits come out of the oven, brush them liberally with the garlic butter. Use a spatula to remove the biscuits from the hot pan and serve immediately.

To store: Baked biscuits can be stored in an airtight container at room temperature for 2 to 3 days. Unbaked biscuits can be refrigerated in the cast iron skillet for up to 3 days, or frozen for up to 3 months.

To freeze unbaked biscuits, cut them out and place them on a baking sheet lined with parchment paper. Place the sheet in the freezer for 1 hour, or longer as needed, until the biscuits are hard. Transfer the biscuits to an airtight container and freeze for up to 3 months. Bake the biscuits straight from the freezer, adding 4 to 5 minutes to the baking time.

**For more great recipes and event updates,
join my mailing list at sarahnasello.com and follow me on social media:**

Website: sarahnasello.com

Instagram: [@sarahnasello](https://www.instagram.com/sarahnasello)

Facebook: [facebook.com/sarahgnasello](https://www.facebook.com/sarahgnasello)