

House on Kahl Road Cookbook Recipe

Cheddar Dill Biscuits

2 cups all-purpose flour	5 tablespoons cold unsalted butter, sliced
2 teaspoons baking powder	3/4 cup grated extra-sharp Cheddar
1 teaspoon sugar	1 1/2 tablespoons chopped fresh dill
1/2 teaspoon baking soda	3/4 cup whole-milk plain yogurt
1/2 teaspoon salt	1/3 cup whole milk

1. Preheat oven to 400 F
2. Mix well flour, baking powder, sugar, baking soda, and salt.
3. Add butter and pulse until mixture resembles coarse meal.
4. Add Cheddar and dill. Mix/Pulse until just combined.
5. Whisk together yogurt and milk, then pulse until dough just comes together.
6. Spoon 1/4-cup mounds of dough into muffin tins, or 2 inches apart onto ungreased large baking sheet and bake on middle rack in oven until puffed and pale golden, 12 to 15 minutes.

