



Cut at the line for a 4x6 Recipe Card

Everyday Recipes: everydayrecipes.ca

Biscuits

(, None)

Ingredients:

- 3 tbsp pesto
- 1/2 cup butter
- 1 cup all-purpose flour
- 1 1/2 cups pastry flour
- 1 tbsp white sugar
- 2 tbsp baking powder
- 1/4 tsp salt
- 1 tbsp dried chives
- 1/4 cup Parmesan cheese, grated
- 1/2 cup cold milk

Directions:

Preheat oven to 350°F. Mix pesto and butter together and place in the freezer while you continue with recipe. Sift all the dry ingredients together. Add chives and cheese. Add the cold pesto butter, cutting it into the dry mixture until it is the size of green peas. Add milk and mix together until it's all just combined and equally wet. This will not be a smooth mixture. Resist the urge to mix it further or it will get quite tough. Either portion the biscuits with a large scoop or roll it out 3/4" thick and cut into rounds. Place biscuits on a parchment-lined pan and bake for about 15 minutes, until golden/light brown and the middle springs back to the touch. Yield: 8 large biscuits/12 small biscuits

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