

FLUFFY CHEDDAR BISCUITS



Like Thanksgiving itself, Washington Food Market is a town tradition. Owner of Washington Food Market, Lisa Stein, shares her recipe for Fluffy Cheddar Biscuits.

INGREDIENTS

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| 3 cups all purpose flour | 1 1/2 tsp garlic powder |
| 1 cup buttermilk | 1/4 tsp sweet paprika |
| 1 tbs baking powder | 3/4 tsp fine sea salt |
| 3 tbs granulated sugar | 1 egg |
| 6 tbs. unsalted butter, melted | |
| 1/2 cup (1 stick) unsalted butter, softened to room temperature | |
| 8 oz. shredded extra sharp Cheddar cheese | |

DIRECTIONS

1. Preheat oven to 375. Place oven racks in upper and lower thirds of the oven. Line 2 baking sheets with parchment paper.
2. In a medium bowl, mix flour, sugar, baking powder, garlic powder, paprika and salt. Using your hands, add the softened butter and gently mix until fully incorporated. Add the cheese.
3. In a separate bowl, mix the egg into the buttermilk. Make a well in the dry ingredients. Add the buttermilk mixture and again mix until combined with your hands. Do not over mix.
4. Scoop the dough into 12 even portions. Place biscuits on both baking sheets.
5. Brush the biscuits with half of the melted butter. Place in the oven for 15 minutes.
6. Remove from the oven and top with the remaining butter. Rotate the pans and bake for 10 minutes longer, or until golden brown on top and cheese is melted.
7. Sprinkle with sea salt before serving.

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