

# Cream and Chive Biscuits



Yield: 12 biscuits

## Ingredients:

- 2 cups all-purpose flour (plus a little more for the counter/board to roll out)
- 1 ½ tablespoons baking powder
- 1 teaspoon kosher salt
- 2 teaspoons sugar
- 1 ½ cups super-cold heavy cream
- ¼ cup chives, finely chopped
- ½ cup cheese (if desired)
  
- 2 tablespoons melted butter or heavy cream for the tops

## Steps:

1. In a large mixing bowl whisk together the flour, baking powder, salt, and sugar. Add the chives and cheese (if using). Add the cold cream and mix with a spatula first before using your hands to bring the mixture together in a large log. *\*Try not to over handle the dough as you don't want to build too much gluten.*
  2. Transfer the log to a sheet of parchment paper and using the paper and your hands roll the log back and forth to create a thick, round shape (about 3"-4" thick). Use the parchment paper to wrap the dough and pop it in the freezer for 30 minutes.
  3. **Preheat oven to 375°F.** Remove dough from freezer and cut it into 12 (about 1 ½-inch) rounds. You can use the same piece of parchment paper on top of a baking sheet pan. Place the parchment paper on the pan and transfer the rounds ensuring some space between each round. Brush the tops with melted butter or heavy cream and bake for 20 - 25 minutes or until they are puffed up and golden-brown on top. Serve warm with butter, honey, gravy or whatever floats your biscuit boat!
- Note:** You could make these in advance through the application of melted butter/cream. Freeze them on the baking sheet pan until firm and then remove them to a freezer bag. Bake frozen (they will take a little longer to bake this way).