

English Cheddar Sour Cream Biscuits

March 2014 by Camine

Makes 12 biscuits

INGREDIENTS:

2 ¼ C Self-Rising Flour
1/3 C lite sour cream
¾ stick of COLD butter cut into chunks
1 t salt
½ C milk plus 1 T or so if needed
¼ C grated English cheddar or other hard, cheddar type cheese
Butter to grease cooking dishes

DIRECTIONS:

Preheat oven to 375 degrees Fahrenheit. Put flour into a large bowl and add salt and butter. Cut butter into the flour. I always use my hands. Working quickly, stop when the butter is the size of peas. You should be able to still see bits of butter in the flour. Add the sour cream and milk. Stir with large fork just until combined. Batter will be stick but not TOO sticky. Release onto a floured surface. Roll out the dough to about ½ inch thick; no thinner. Cut out rounds about 3 inches in diameter. You may have to reroll the dough a couple of times. Place in two glass pie plates, edges touching. Now, I cook them one at a time, you can try to do both if you have confidence in your oven. Cook for 14 minutes. They won't be all the way brown but they're done. DO NO overcook or they will be bricks!

(ALTERNATE – omit the cheese, add 1 heaping teaspoon of sugar. NICE.)

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