

# Garlic Scape And Sharp Cheddar Biscuits



COOK TIME: 30 mins    YIELD: 12 large biscuits

## DESCRIPTION

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These fluffy, tender garlic scape and cheddar biscuits are the perfect accompaniment to your favorite Sunday dinner. If you don't have scapes around, subbing in fresh chives would work, as well.

## INGREDIENTS

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- 3 cup all purpose flour
- 1 tablespoon sugar
- 4 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup shredded sharp cheddar cheese (the sharper, the better!)
- 1/3 cup chopped garlic scapes
- 1-1/2 sticks chilled butter, cut into chunks
- 1-2/3 cup buttermilk
- Additional flour for kneading



- 2 Using a pastry blender, two forks or your fingers, work the butter into the dry ingredients until the butter pieces are a touch smaller than a pea.
- 3 Gently stir in the buttermilk, being careful not to over mix. The mixture will (and should!) be very sticky and liquidy.
- 4 Heavily flour a work surface, and dump the dough onto the flour. Flour the top of the dough well, and then pat out until 1/2-inch thick. Fold the dough in half horizontally, then pat down again until 1/2-inch thick, adding more flour to cover sticky parts if necessary. Fold the dough in half vertically, then pat down again until 1/2-inch thick. Repeat this process 5-6 more times (this is creating the delicious, delectable layers that make the final biscuit so awesome).
- 5 Flour a circle biscuit cutter or a drinking glass, and press straight down to cut the biscuit. Do not twist the cutter! Twisting “seals” the sides of the biscuit and stops it from rising. Just push straight down and bring the cutter straight up. Try to get as many biscuits out of this first cutting as possible, because when you regather the scraps, those won’t rise as nicely as the first go ‘round.
- 6 Transfer the biscuit rounds to an ungreased baking sheet, and bake in preheated oven for 10-12 minutes, or until golden brown on top.

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