

chattavore

Pimento Cheese Biscuits

makes about 6 biscuits (recipe is easily doubled!)

prep time 10-15 minutes

cook time 15 minutes

- 1/2 cup/2 1/2 ounces/ 75 grams white whole wheat flour (can sub all-purpose flour for whole wheat)
- 1/2 cup/2 1/2 ounces/ 75 grams all-purpose flour (preferably White Lily)
- 1/4 teaspoon/1 gram baking soda
- 2 teaspoons/10 grams baking powder
- 1/2 teaspoon/4 grams salt (kosher salt weighs less than table salt so if you are measuring in teaspoons you will need 3/4 -1 teaspoon)
- 3 tablespoons/1 1/2 ounces/ 40 grams cold unsalted butter, cut into pieces
- 1/2 cup/2 ounces/60 grams cold pimento cheese
- 100 grams buttermilk

1. Preheat the oven to 450 degrees. I highly recommend using a small cast-iron skillet or a stoneware pan to get crispy bottoms. If you are using one, place it in the oven to preheat as well.

2. Stir the flour, baking soda, baking powder, and salt together in a large mixing bowl.

3. Use a pastry blender or your fingertips to cut the butter and pimento cheese into the flour mixture until the mixture resembles coarse crumbs. You don't want the largest pieces to be bigger than peas.

4. Add the buttermilk a little at a time (I didn't even include a volumetric measurement because I don't ever measure...I just pour a little bit, stir, and pour more until I get all the dough to stick together). Stir after each addition until everything just comes together into a cohesive dough.

5. Turn the biscuit dough onto a lightly floured surface. Pat it out into a rectangle then fold into thirds like you are folding a letter. Repeat that twice, then pat it out and cut into 6 pieces or use a biscuit cutter (I used a biscuit cutter to make these look nice for the picture, but usually I just cut them so that I don't have to handle the dough too much).

6. Place the biscuits on the preheated pan or a baking sheet so that they just touch. Bake for 13-15 minutes. Serve immediately.