

Safe at Home Manitoba – Safe Inside Your Walls
Presenter – Laurie Ouwehand – Cooking School

Herbed Baking Powder Biscuits

355 degrees – 15-20 minutes

2 cups flour

1 tsp. salt

2 tsp. sugar

1 tbsp. baking powder

1 tbsp. chopped mixed herbs (rosemary, thyme, dill, green onion)

7 tbsp. butter (cut into cubes)

$\frac{3}{4}$ - 1 c. milk

$\frac{1}{3}$ cup shredded cheese.

Blend flour, salt, sugar & baking powder. Add butter cubes and mix with hands pressing butter & flour mix into pea sized texture. Add herbs, cheese & mix well. Add $\frac{3}{4}$ c. milk & stir gently. Add remaining milk if mixture seems too dry. Do not over mix .

Spray counter or place dough on parchment. Knead 2-3 times and pat into 1 inch layer with palm of hand. Using cookie cutter of choice, press into dough & place biscuits onto greased cookie sheet. Gently pat remaining dough into layer & continue to cut until all dough is used.

Bake in pre-heated oven for 15-20 minutes. Check bottom of biscuits for browning. 17 minutes seems to be the right amount of baking time but it depends on your oven.