

## Paige's Family Dinner Biscuits (from Matt Sandbank)

<http://www.persnicketybiscuit.com>

Ingredients (in order of use):

2 cups White Lilly self-rising flour

1 and 1/2 tsp aluminum-free baking powder

6 tbs unsalted butter, cut into small cubes

1 cup cheddar cheese

1/2 cup fresh basil, cut finely

1 large Granny Smith Apple, peeled and cut into small cubes

1 cup buttermilk, divided into 3/4 cup and 1/4 cup measurements

a pinch or two of corn meal

Method of preparation:

1. mix flour and baking powder together thoroughly
2. sprinkle cubes of butter across the top of the flour/baking powder mixture, then use a "pinching" gesture to break down all of the butter cubes into pea-sized or smaller chunks
3. immediately move flour/baking powder/butter mixture to a cold place while preparing ingredients for step 4
4. mix cheddar cheese, basil, and apple together
5. make a hollow in the center of the flour/butter, then add cheese/apple/basil, and then mix evenly
6. reform a hollow and add 3/4 cup buttermilk, using the 1/4 cup in reserve if needed flour hands and move dough onto a floured cutting board. Flour the top of the dough and fold twice in half before pressing out into a sheet. Dip biscuit cutter into flour and cut out biscuits, taking time to relish the sensation of the cutter slicing through chunks of apple as you do so.
7. sprinkle corn meal on an oven tray and arrange biscuits with an inch or so between them on the tray
8. bake at 400 degrees for 16-20 minutes, rotating oven tray at the eight-minute mark.