



MASTER CHEF RECIPES

BY: JASON D. HALL, CMC

Southbend Biscuits



Category: Baking/Pastry **Yield:** 3 Dozen

The Ingredients

- 1lb 4oz. Bread flour
- 1lb 4oz. Cake flour
- .75oz salt
- 2oz sugar
- 2.5oz baking powder
- 14oz butter, diced and cold
- 3.25c. buttermilk
- 12oz cheddar





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The Cooking Instructions

1. In a large bowl, mix flour, salt, sugar, and baking powder. Using your fingers incorporate the cold butter, pressing and kneading it into the flour till you have small pea-size pieces of butter distributed.
2. Fold in the cheese, then add the buttermilk slowly and work with your hands till the mixture comes together. If the dough appears dry add just a small amount more of the buttermilk (it will remain flaky).
3. Turn the dough out onto a well-floured surface and roll half-inch thick.
4. Using a 2.5" biscuit cutter, cut the dough and place it next to each other on a sheet tray. Keep collecting the trim and re-rolling to all the dough is used.
5. Bake at 375°F for 15-20min.

**Optional: Liberally apply honey compound butter

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