

Reckless In The Kitchen

Cheddar-Chive Buttermilk Biscuits

Slightly adapted from Martha Stewart ([click to view the original recipe](#))

Ingredients:

- 2 cups all-purpose flour
- 2 1/4 tsp baking powder
- 3/4 tsp baking soda
- 1/2 tsp salt
- 1/4 tsp ground pepper
- 6 tbsp unsalted butter, cold and cut into small cubes, plus 1/2 tbsp melted
- 3/4 c buttermilk
- 1 1/4 c cheddar cheese, shredded
- 3 green onions or a handful of chives, cut into small pieces

Directions:

Rearrange oven placing the racks towards the bottom of the stove, then preheat your oven to 425 degrees.

In a large mixing bowl combine the flour, baking powder, baking soda, salt, and pepper. Using a pastry cutter or fork (or your hands), cut the cubes of butter into the dry ingredients until the mixture is well combined and has a coarse texture.

Next, add the buttermilk, cheese, and chives and mix until combined, and a unified dough is formed (I like to use my hands to mix together but a spoon works just fine). Do not over mix (over mixing = tough biscuits).

Place the dough onto a well floured surface and roll out to 1 inch thick. Cut with a 2 inch biscuit cutter or the top of a water glass.

Cut the biscuits close together. Gather up the scraps and re-roll the dough out to 1 inch to cut the remainder of the biscuits. Arrange the biscuits on baking sheets lined with parchment paper, placing the biscuits 1 inch apart. Brush the tops of the biscuits with melted butter. Bake for 15-18 minutes, rotating the pans halfway through.

These can be made in advance and stored in air-tight containers. This recipe makes just shy of 2 dozen biscuits.