

Chipotle & Cheddar Biscuits

Beware a bland biscuit! But have no fear, chipotle and cheddar are here.



Ingredients:

Dries:

2 C all-purpose flour
½ C wheat flour
2 chipotle chiles in adobo sauce (more or less, to taste), chopped finely
1 T baking powder
1 t baking soda
1 t salt

Wets:

1 stick butter, cold
1 1/3 milk + 1 T lemon juice + 1 T honey to make buttermilk
1 egg
8 oz of cheddar, grated

Directions:

Preheat oven to 400 and grease baking sheets with butter.

Combine dry ingredients in a large mixing bowl and mix with a fork; add chopped chipotle peppers and toss until coated with flour.

In a large measuring cup or separate bowl, make buttermilk with lemon and honey; let stand for five minutes then whisk in egg.

Grate butter and cheese and add to dry ingredients

Add wets to dries and mix minimally until combined.

Dough can be scooped in wet globs onto baking sheet, or add ½ cup flour to make a rollable dough.

Bake for 20 minutes or until golden brown on top and bottom. Cool on a wire rack. Enjoy!