

Cheesy Buttermilk Biscuits

In 2019 I organized a road trip with my mother and sister through the American South. We began our journey in Charleston, SC and our first meal was a fabulous breakfast at a place called Poogan's Porch. The first thing we had were some amazing buttermilk biscuits warm from the oven with good butter. Almost every breakfast from Charleston, to Savannah, to Montgomery to New Orleans had a biscuit included. This recipe incorporates Cougar Gold (white sharp cheddar) cheese, for an extra yummy flavor.

Makes: 8 – 10 biscuits depending on shape

List of Ingredients:

2 cups all-purpose flour, plus extra as needed for rolling out

1 tablespoon baking powder

1 teaspoon kosher salt

1 ½ sticks cold butter, diced

½ cup cold buttermilk, shaken

1 cold extra large egg

1 ½ cups grated white cheddar cheese (I prefer Cougar

Gold, but if you can't get that, any extra sharp white cheddar will work)

2 tablespoons grated Parmesan cheese

1 egg, beaten with a tablespoon of water or milk

sea salt flakes



To Prepare:

Preheat the oven to 425 degrees.

In an electric stand mixer, mix the dry ingredients (flour, baking powder, salt) and then add the diced butter and mix on low speed until the butter is the size of peas. You can also do this by hand.

In a Pyrex measuring cup beat the buttermilk and egg lightly with a fork. Add the buttermilk mixture to the flour mixture and mix until just moistened (don't over mix). Shred the cheese into a bowl and toss with a small amount of flour, then add the cheese to the dough.

Dump out the dough onto a well-floured surface and knead lightly. Press or roll until ¾" thick and cut into biscuits. If you don't have a biscuit cutter, you can use an upside down drinking glass, or just use a knife and cut into squares.

Place the biscuits on a cookie sheet lined with parchment and then brush the tops with an egg wash and sprinkle with sea salt flakes.

Bake for 18 - 20 minutes until they are golden browned and cooked through. Serve warm.