
Goat Cheese and Black Pepper Biscuits

Tarla Fallgatter, cooking instructor, 2018



Servings: 16

1. Preheat oven to 400°F. Line baking sheets with parchment paper.
2. Place dry ingredients in food processor and pulse. Add butter, parsley and goat cheese. Pulse again. Add buttermilk and pulse just to combine.
3. Pat dough out on a lightly floured surface to a 3/4" thickness into a rounded shape. Using a floured 2" diameter cutter, cut biscuits. Gather scraps and pat out again, cutting additional biscuits. Arrange on prepared sheets and bake 6 minutes. Turn sheets around and bake until golden brown, about another 8 minutes. Cool biscuits on a rack.

- 2 cups all purpose flour**
- 2 teaspoons baking powder**
- 1 teaspoon sugar**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon sea salt**
- 1/2 teaspoon freshly grated black pepper**
- 4 tablespoons unsalted butter, cut into 1/2" cubes**
- 5 ounces goat cheese, soft, log type, crumbled**
- 3/4 cup buttermilk**
- 2 tablespoons Italian parsley, coarsely chopped**

Per Serving (excluding unknown items): 129 Calories; 6g Fat (44.2% calories from fat); 5g Protein; 13g Carbohydrate; trace Dietary Fiber; 17mg Cholesterol; 203mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com