

# Goat Cheese Biscuits

Shauna Niequist, "Bread and Wine" essay cookbook



- 2 cups flour
- 3 teaspoons baking powder
- 2 teaspoons salt
- 1 cup plain yogurt, full fat Greek style
- 4 tablespoons cold butter, DIVIDED
- 4 tablespoons goat cheese, crumbled
- 2 tablespoons butter, melted (for pan and brushed on top)
- 1/4 cup Parmigiano-Reggiano cheese, grated

*Per Serving (excluding unknown items): 158 Calories; 8g Fat (46.2% calories from fat); 4g Protein; 17g Carbohydrate; 1g Dietary Fiber; 22mg Cholesterol; 553mg Sodium; 1g Total Sugars; trace Vitamin D; 130mg Calcium; 1mg Iron; 64mg Potassium; 176mg Phosphorus.*  
*Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 12

1. Preheat oven to 425°F and place a 10-inch iron pan into oven while it's preheating.
2. Pour flour, baking powder and salt into a medium bowl. Cut 4 T of butter into small pieces and add to the bowl, with the goat cheese and the yogurt. Use a pastry blender, or stir until the mix is moistened, adding an extra tablespoon of yogurt if needed.
3. Remove skillet from oven and place a tablespoon of butter into it. When butter has melted, divide batter into 12 biscuits, each about the size of a golf ball and then nestle them into the pan. They'll be snuggled in very closely. Start around the edge, then add remaining to the center.
4. Brush tops of biscuits with a tablespoon of melted butter. Bake for 14-16 minutes until browned on the top and bottom. Remove from oven and sprinkle with the Parm.

VARIATION: Mold the dough in a flat disc and use round cutter to make 12 biscuits. Pour half the melted butter in a 9x9 pan and spread out to the edges. Place biscuits in pan and bake for about 18 minutes (if you don't use the super-hot iron skillet, the biscuits take a bit longer and don't take on as much golden brown color). Add Parm on top as soon as you take the pan out of the oven. Serve warm.