

# HERB BISCUITS

## *FLAKEY BUTTERMILK ROSEMARY AND THYME BISCUITS*



**Yield: 6 Biscuits – Serving Size: 1 Biscuit – Prep Time: 30 Minutes**



### **Ingredients:**

**¾ Cups -** Butter, Unsalted  
**1 ½ tbsp. -** Sugar, White  
**2 ¾ Cups -** Flour, All Purpose  
**¾ tsp. -** Baking Powder  
**¼ tsp. -** Baking Soda  
**1 tsp. -** Salt, Iodized  
**½ cup -** Whole Milk  
**¼ cup -** Buttermilk  
**½ tbsp. -** Thyme, Fresh  
**2 tbsp. -** Rosemary, Fresh



- 1) Combine cold unsalted butter, flour, baking soda, baking powder, salt, herbs and white sugar in a bowl. Mix until butter is well incorporated. The texture should be slightly crumbly.



2) Add milk and buttermilk. Mix until you have pliable dough. Chill 20 minutes.



3) Utilizing either a rolling pin or simply by pressing with your hands flatten the chilled dough to about  $\frac{3}{4}$ " to 1" thick on a floured surface.

4) Cut the dough into rounds using a ring mold or cookie cutter and place on a sheet pan.



5) Place the portioned biscuits into the oven at 350F for approximately 15-20 minutes or until a golden brown color is achieved.

5) Serve and enjoy =)



Equipment Needed: Bowl, Pan spray or parchment paper, Sheet Tray, Ring mold or round cookie cutter

**Calories:** 419.3Kcal – **Calories from Fat:** 223.7Kcal – **Total Fat:** 25.2g – **Saturated Fat:** 15.4g – **Trans Fat:** 0.9 g – **Cholesterol:** 66.5mg – **Sodium:** 546.2mg – **Total Carbohydrate:** 41.8g – **Dietary Fiber:** 1.4g – **Sugar:** 5.8g – **Protein:** 6.7g