

# Cheddar and Chipotle Biscuits

*Swick*

Serves 12 | Active Time: 40 minutes | Total Time: 1 hour

## Making the Dough

To begin, preheat your oven to 425 degrees Fahrenheit, with the rack in the middle of the oven.

Prepare your mise en place. Slice the onions, grate the cheese, and mince the chipotle peppers. Make sure the butter is cold and dice it into 1/2-inch cubes. Measure out the rest of your ingredients.

Heat a medium, non-stick fry pan over medium heat. Melt the butter with the green onions and sweat for about 1 minute, until softened. Remove from the heat.

Whisk the egg in a 2 cup measuring cup, and then add enough buttermilk to equal 1 cup. Next, add the minced chipotle and the green onion mixture. Set aside.

Using a food processor, pulse together the flour, cornmeal, sugar, baking powder, baking soda and salt.

Then add the cold, cubed butter and pulse a few times until it resembles coarse meal. Next, add the grated cheese and pulse again just until it's mixed (2 or 3 pulses).

Transfer the flour mixture to a large bowl and make a well in the center. Pour in the buttermilk and gently mix just until the liquid and dry ingredients are incorporated and it starts to form a ball of dough. Do not over mix at all, as you don't want to develop any gluten.

## Step 1: Making the Dough

- 3/4 cup green onions
- 1 1/2 cups yellow cheddar (extra sharp)
- 1 tbsp chipotle peppers with adobo sauce
- 1/2 cup Unsalted butter (chilled)
- 1 tbsp Unsalted butter (for cooking)
- 1 1/2 cups Flour
- 1/2 cup yellow cornmeal
- 2 tbsp sugar
- 2 1/2 tsp baking powder
- 1/2 tsp baking soda
- 3/4 tsp Kosher salt
- 1 large egg
- 3/4 cup buttermilk

## Shaping and Baking the Biscuits

To shape the dough, turn it onto a very generously floured surface. With floured hands, gently knead until the dough holds together. About 8 to 10 turns – that's it.

You may need to sprinkle the dough with a bit more flour if it seems too wet, but be aware that it should still be a very moist dough.

On a floured surface flatten out the dough into a 3/4-inch round. Using a 2" or 3" cutter, cut out biscuits and place onto an ungreased baking sheet.

Be sure to leave about 2 inches of room on the pan for the biscuits to expand. Gather any left over dough and reform to finish up the dough.

Whisk the egg, cream and sugar together to make a wash. Brush the biscuits with the egg-wash mixture and bake for about 15 to 18 minutes, until golden and a tester inserted in the middle comes out clean.

Let cool slightly but serve while warm.

## Step 2: Shaping and Baking the Biscuits

- All-purpose flour (for dusting)
- 1 whole egg
- 1 tbsp heavy cream
- 1/2 tsp sugar