

CHEDDAR ALE BISCUITS



Ingredients:

2½	Cups	All purpose flour
1	Tablespoon	Baking powder
2	Teaspoons	Salt
¼	Teaspoon	Baking soda
8	Tablespoons	Butter (1 stick cut into small cubes)
1	Cup	Cheddar cheese, shredded
½	Cup	Dark ale
1	Cup	Buttermilk

Directions:

1. Preheat oven to 425°. Place flour, baking powder, salt, and baking soda in food processor and blend to combine ingredients. Add the butter and pulse until it resembles coarse crumbs. Transfer to mixing bowl.
2. Add the cheese and toss lightly. Add the ale and buttermilk and stir with a spoon just enough to moisten the dry ingredients.
3. Using a small scoop, or ¼ cup measuring cup, scoop the dough onto a baking sheet lined with parchment paper, leaving about 1½” between biscuits.
4. Bake 20-25 minutes until the biscuits are golden brown.