



Cream Cheese Biscuits

Adapted from [Baked Bree](#)

BAH Note: If the way to a man's heart is through his stomach then I see no better vehicle than a biscuit. Adorned simply with butter and jam or used to sandwich a savory middle, this biscuit is your friend. Oh, and I find it easier to cut the cream cheese and butter into cubes after they come out of the freezer. Give it a try, you might too.

- 1 1/2 cup all purpose flour
- 1 1/2 cup cake flour
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- 3/4 teaspoon baking soda
- 4 ounces cream cheese, frozen for 30 minutes, cut into cubes
- 2 ounces (4 tablespoons) butter, frozen for 30 minutes, cut into cubes
- 1 cup plus 1 tablespoon buttermilk

Heat your oven to 425 degrees and line a sheet pan with parchment.

Put the dry ingredients, cream cheese, and butter into a food processor and pulse until the mixture looks sandy and no big pieces of butter or cream cheese remain.

Transfer the flour mixture to a large bowl. Add the buttermilk and stir until the dough just forms. Transfer the rough dough onto a floured counter and knead it until it all comes together. Roll or push the dough into a rectangle (the longer the rectangle the thinner the biscuits, the shorter the rectangle the taller the biscuits) and cut into biscuits.

Transfer the biscuits to your parchment lined sheet pan and bake for approximately 15 minutes or until the biscuits are golden brown.

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