



I've been digging around the junk drawer that is my draft folder. In a concerted effort to clear out the mental clutter, I'm posting this drafts 'as is'....

### **Cheddar Cheese Biscuits**

Adapted from [Clodagh's Kitchen Diaries](#)

- 1 3/4 cup all purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 4 tablespoons cold butter
- 1 cup grated cheddar cheese
- 1 teaspoon fresh thyme
- 1/2 cup milk

Line a sheet pan with parchment and heat the oven to 400 degrees.

Whisk together the flour, baking powder, and salt in a medium bowl. Use your fingers to rub the butter into the flour mixture until it resembles wet sand. Mix in the grated cheese and thyme and then stir in the milk to get a soft dough.

Turn the dough out onto a lightly floured surface and roll it out to about 1/2 inch thick. Use a small biscuit cutter to cut out the scones. Transfer to the prepared sheet pan and bake for 12 to 15 minutes. Allow to cool slightly and enjoy with a pat of butter and some soup.

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*cheddar cheese biscuits* was posted by wendi on 10 august 2015 at bonappetithon.com