

Cream Cheese Biscuits

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	all-purpose flour
1 1/2	cups	cake flour
1	tablespoon	sugar
1	tablespoon	baking powder
1	teaspoon	salt
3/4	teaspoon	baking soda
4	ounces	cream cheese - 1/2" pieces and frozen 30 minutes
4	tablespoons	unsalted butter - 1/2" pieces and frozen 30 minutes
1	cup	buttermilk
1	tablespoon	buttermilk

Adjust oven rack to middle position and heat oven to 450. Line baking sheet with parchment paper. Pulse all-purpose flour, cake flour, sugar, baking powder, salt, baking soda, cream cheese, and butter in food processor until mixture resembles coarse meal. Transfer to large bowl. Stir in buttermilk until combined.

Turn onto lightly floured surface and knead briefly until dough comes together. Roll into 6x8 rectangle, about 3/4" thick. Cut into 12 2 inch squares and transfer to prepared baking sheet. Bake until light brown, 12-15 minutes. Transfer to wire rack and let cool 5 minutes.

Yield: "12"