

Cranberry Walnut Biscuits

Servings: 24

INGREDIENTS

- 2 ¼ c all-purpose flour
- 2 t baking powder
- ½ t baking soda
- 1 t kosher salt
- 10 T Glenview Farms® unsalted butter, cubed and chilled
- 1 ea shallot, minced and sautéed
- ½ c Monarch® dried cranberries, chopped
- ½ c Monarch walnuts, toasted, chopped
- tt pepper
- 1 c buttermilk, chilled
- 2 T Glenview Farms unsalted butter, melted
- tt flaky salt, such as Maldon

PREPARATION

In a large, shallow bowl, whisk flour, baking powder, baking soda and kosher salt. Add chilled butter and use a pastry blender or two knives to cut the butter into the flour until it is the size of peas. Stir in shallot, cranberries, walnuts and pepper. Stir in buttermilk just until the dough is moistened. Lightly dust a work surface with flour. Turn the dough out onto the surface and knead 2 or 3 times, just until it comes together. Pat the dough into a ½-in thick disk.

Using a floured 2 ¼-in round cookie cutter, stamp out biscuit rounds as closely together as possible. Gather the scraps and knead together 2 or 3 times, then flatten the dough and stamp out more biscuit rounds. Pat the remaining scraps together and gently press into a biscuit.

Transfer biscuits to a large baking sheet and brush the tops with melted butter. Lightly sprinkle biscuits with a few grains of flaky salt and chill until firm, about 10 minutes.

Bake the biscuits for 20 minutes in a 425° oven, or until golden. Allow biscuits to cool slightly on baking sheet before serving.

