

# **Chef Larry's Cheese Biscuits**

Yield: 24 – 30 biscuits

## **Ingredients:**

**2 ½ lb. Flour**  
**¾ oz. Salt**  
**2 oz. Sugar**  
**2 ½ oz. Baking powder**  
**14 oz. Butter, softened**  
**1 lb. 10 oz. Buttermilk**  
**12 oz. Cheddar cheese, grated**  
**as needed Melted butter**

## **Method:**

**Preheat oven to 425 degrees F. Sift together flour, salt, sugar and baking powder. Add grated cheddar cheese. Cut in butter using mixer paddle attachment or by hand. Continue until mixture resembles cornmeal. Add buttermilk and mix just until a soft dough is formed. Do not over mix. Transfer dough to a floured work surface and lightly knead dough. Roll dough to a thickness of ½ inch. Cut biscuits using round cutters. Brush tops of biscuits with melted butter. Bake in preheated oven at 425 degrees F. for 15 – 20 minutes.**