

## ***Herbed Cheddar Drop Biscuits***

### **INGREDIENTS**

- 1-1/2 cups all-purpose flour
- 1/2 cup whole wheat flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1/4 cup snipped dill, basil or chives
- 4 tablespoons unsalted butter, chilled and cut in cubes
- 1 cup shredded sharp Cheddar cheese
- 1 cup plus 2 tablespoons buttermilk



Preheat oven to 400 degrees

Put the flours, baking powder, baking soda, salt and herbs in a food processor and pulse until the herbs are finely chopped. Add the butter and pulse until the largest pieces are the size of grains of rice.

Transfer the flour mixture to a mixing bowl and stir in the cheese. Pour in the buttermilk and mix until a dough forms.

Lightly grease a cookie sheet, or line it with tin foil or baking parchment. Using two spoons, form and drop 12 mounds of the dough onto the sheet. Bake 25 minutes, or until lightly browned.

12 Biscuits

*Created for the AeroGarden by award-winning chef and author, Jerry Traunfeld*