



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

FAIL PROOF TENDER BISCUITS

Adapted from King Arthur Flour Angel Biscuits

2 ½ cups all-purpose flour
2 teaspoons instant yeast
1 tablespoon sugar
½ teaspoon salt
2 ½ teaspoons baking powder
½ cup hard margarine, cut into tablespoon-size pieces
1 cup room-temperature milk
2 tablespoons melted butter, for brushing on top
1 tablespoon toasted sesame seeds
1 tablespoon fennel seeds
1 tablespoon sea salt flakes
Paprika

THE STEPS:

- Place the flour, yeast, sugar, salt, and baking powder in the bowl of your food processor.
- Pulse several times to mix up the dry ingredients.
- Add the margarine pieces, pulse until the mixture resembles a coarse meal and you can see pea-sized bits of margarine.
- Add the milk, pulse 7 or 8 times or until just combined.
- Empty the dough onto a well-floured work surface.
- Knead the dough quickly and gently into a 1"- thick circle.
- Use a 2" round biscuit cutter to cut 16 biscuits.
- Place them close together on a lightly greased baking sheet or a pie plate.
- Cover with plastic wrap and place in the refrigerator for 2 hours.
- Preheat the oven to 400°F.
- Remove the biscuits from the fridge and remove the plastic.
- Brush the top of the biscuits with the melted butter then sprinkle with toasted sesame seeds, fennel seeds, sea salt flakes and paprika.
- Bake the biscuits for 16 to 18 minutes or until they're golden brown.

THE LOVE: Using a food processor is a great time saver when making biscuits but you have to be careful. You can over process easily. Use the pulse button and check your mixture between pulses to avoid a disaster.