



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

Flakey Blue Cheese Tea Biscuits

Preheat oven 425°F

3 ½ cups all-purpose flour
2 ½ tablespoons baking powder
1 teaspoon salt
1 tablespoons white sugar
½ cup cold butter, cut into 8 pieces
4 ounces blue cheese, crumbled
1 ½ cups heavy cream

Sift flour, baking powder, salt and sugar together into a medium bowl

Add butter and cheese to bowl then, using a pastry cutter, cut into flour mixture until it resembles coarse oatmeal

Stir in milk...mix well and turn onto floured board

Knead lightly several turns then roll dough out to 1 ½ inch thick...cut with sharp cutter

Place on a parchment lined baking sheet

Check at 12 minutes...tops should be golden and bottoms browned

Remove from oven and cool on cooling rack

THE LOVE: When you're cutting out your biscuits be careful not to twist the cutter. Straight down and straight up! Twisting the dough inhibits the biscuits from their maximum raise.