

Parmesan Biscuits



Author: Monika Topolko

Yields 12 biscuits

Prep time: 20min

Cook time: 15min

Total time: 35min

Difficulty: Basic

Category: Quick breads

This recipe was adapted from Taste of home. The original recipe uses basil. I used thyme instead, but you can use other herbs, such as rosemary or origano.

Ingredients

155g all-purpose flour
20g grated Parmesan cheese
1 tablespoon fresh thyme leaves
1 1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
120ml buttermilk
1 1/2 tablespoons olive oil

Directions

Preheat your oven to 200°C. Line a baking sheet with parchment paper.

In a large bowl, combine the flour, cheese, thyme, baking powder, baking soda and salt. Stir in buttermilk and oil just until moistened. Turn onto a lightly floured surface and gently knead three times. Knead as little as possible, just until the dough comes together. Roll dough to 1 1/2 cm thickness and cut with a floured 4-5 cm biscuit cutter. Place the biscuits 2 cm apart onto prepared baking sheet. Scrape the leftover dough, gently press together and cut out more biscuits. Repeat until you've used all the dough.

Bake the biscuits for 15 minutes or until lightly browned. Serve warm.