

Feta and Herb Biscuits

Makes 8 biscuits



Ingredients:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup unsalted butter, cold and diced
- 3/4 cup crumbled feta cheese
- 2 tablespoons chopped fresh herbs (such as parsley, dill, or chives)
- 2/3 cup buttermilk, plus extra for brushing

Directions

1. Preheat oven to 425°F and line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, baking powder, salt, and black pepper. Cut in the cold butter using a pastry cutter or fork until the mixture resembles coarse crumbs.
3. Fold in the crumbled feta and chopped herbs. Gradually add the buttermilk, mixing until the dough just comes together.
4. Turn the dough onto a floured surface, pat into a 1-inch-thick rectangle, and cut into 8 equal pieces.
5. Place on the prepared baking sheet, brush with buttermilk, and bake for 12–15 minutes, or until golden brown.

Cooking Tidbit

For extra flavor, sprinkle a pinch of flaky sea salt on top before baking, or serve warm with a drizzle of honey for a sweet-savory twist.