

Herb & Cheese Poppers

Ingredients

Sharp cheddar cheese	2 cups grated
Parsley	2 tablespoons minced, fresh
Basil	2 tablespoons minced, fresh
Thyme	1 teaspoon minced, fresh
Sage	1 teaspoon minced, fresh
Black pepper	¼ teaspoon freshly ground
Flour, all purpose	2 ¾ cup + ¼ cup for dusting/rolling
Baking powder	2 ½ teaspoons
Sugar	1 teaspoon
Salt	¾ teaspoon
Baking soda	½ teaspoon
Butter	½ cup (1 stick) frozen
Buttermilk	1 ½ cups, chilled

Preparation

- Line 2 large rimmed baking sheets with parchment paper. Mix cheese & next 5 ingredients in medium bowl - set aside.
- In second bowl, mix 5 dry ingredients --- flour, baking powder, sugar, salt & baking soda. Using large holes of box grater, grate frozen butter onto a sheet of wax paper. Add grated butter to dry ingredients & rub in with fingertips until evenly distributed. Stir in buttermilk **just** until incorporated (dough will be sticky). DO NOT OVERMIX.
- Sprinkle work surface with ¼ cup flour. Transfer dough to work surface; sprinkle dough with flour. Using hands, press dough into 8-inch square about ½" thick. Sprinkle work surface with flour as needed to prevent sticking.
- Sprinkle ½ cup of cheese herb mixture over 2/3 of dough surface, leaving remaining 1/3 of dough surface uncovered. Using dough scraper or metal spatula as an aid, fold dough as for business letter by first lifting/folding uncovered dough portion over cheese-covered portion, then folding remaining 1/3 of dough over that.
- Sprinkle dough with flour to prevent sticking. Press dough out again to 8-inch square. Spread 2/3 of dough with another ½ cup of cheese mixture and repeat folding procedures as before. Repeat this process a total of 4 times until all cheese/herb mixture has been incorporated.
- Roll out dough on a floured surface to a 10-inch square. Cut into 36 small pieces. DO AHEAD. Place biscuits in single layer on baking sheets; freeze until firm. Wrap biscuits in single layer of foil & store in re-sealable freezer bags. Freeze up to 2 weeks.
- Place frozen biscuits 1-inch apart on parchment lined baking sheets. Thaw in refrigerator overnight. Let biscuits stand at room temperature 20 minutes before baking.