

Basil Biscuits

1 ½ cup	freshly grated parmesan cheese, divided
4 cups	all purpose flour
4 tsp	baking powder
1 tsp	baking soda
1 cup	unsalted butter, chilled, divided
2/3 cup	finely chopped fresh basil (2Tbs dried)
1 ½ cup	unflavored yogurt

Preheat oven to 400. Combine all but 4 Tbsp cheese with flour, baking powder, and baking soda. Add 14 Tbsp butter and rub with fingers until mixture resembles coarse crumbs.

Stir in basil, add yogurt and mix until dough clings together in lumps. Pat dough into ball and knead 10 times or until dough holds together.

Gently form dough into 14" log and cut across into 14 equal pieces (for rounded biscuit, roll each piece into a ball). Set 1 biscuit in center of buttered cake pan, then evenly space 6 remaining biscuits around center, repeat.

Melt remaining 2Tbs butter and brush over tops of biscuits. Sprinkle with reserved 4 Tbsp cheese.

Bake until biscuits are golden brown, 20 minutes.

Serve hot, with softened butter.