Honey and Herb Cathead Biscuits

Ingredients

7 ½ cups cake flour

¼ cup finely chopped rosemary

3 tablespoons baking powder

2 teaspoons finely chopped thyme leaves, plus extra for garnish

2 teaspoons kosher salt

1 teaspoon baking soda

1 teaspoon freshly ground black pepper

12 tablespoons unsalted butter, chilled

2 ½ cups buttermilk

¼ cup sour cream

¼ cup honey

1 honeycomb for garnish

Directions

Heat oven to 375˚F. Line a baking sheet with parchment paper and set aside.

Whisk together the flour, rosemary, baking powder, thyme, salt, baking soda and pepper in a large bowl; add butter by grating it into the dry mixture using a box grater. Mix to distribute butter evenly.

In a medium bowl, whisk together buttermilk, sour cream and honey. Add mixture to dry ingredients and stir together with a fork JUST until combined. DO NOT OVERMIX!. They will seem dry, but as you work the dough it will come together with the heat from your hands. Turn dough onto a lightly floured surface and pat out to a ½ -inch thickness.

Using a 3-inch round cutter, cut out biscuits and transfer to the prepared baking sheet, arranging them so their edges touch. Gently combine scraps and continue to cut out biscuits until all the dough is used. Gently press the center of each biscuit with three fingers to prevent “doming”.

Bake for 25-30 minutes or until golden brown. Serve warm biscuits topped with pieces of raw honeycomb, drizzled with honey and finished with the thyme leaves.