

apron days

a tasty recipe from Lane's kitchen.
www.aprondays.blogspot.com

Goat Cheese Biscuits
makes about 9 biscuits
borrowed from Joy the Baker

ingredients:
2 cups all-purpose flour
3 teaspoons baking powder
1 1/2 teaspoons salt
4 tablespoons (2 ounces) cold unsalted butter, cut into cubes
1 tablespoon unsalted butter, for the pan
2 tablespoon unsalted butter, melted, to top the biscuits
4 tablespoons (2 ounces) goat cheese, crumbled (i used one of the *herbed* logs sold in stores--yummy.)
1 cup buttermilk

directions:
1. Move an oven rack to the upper third of the oven and preheat to 425 degrees F. Place a 10-inch cast iron skillet in the oven to preheat as well.
2. In a medium bowl, whisk together flour, baking powder and salt. Using your fingers, incorporate the butter and goat cheese until the flour gets a bit crumbly (Joy says it should get pebbly. Mine didn't really, but turned out fine.).
3. Make a well in the center of the flour mixture and pour in the buttermilk. With a fork, mix together the buttermilk and flour until all of the dry flour is incorporated.
4. Melt 2 tablespoons of butter in the microwave and set aside.
5. Remove the cast iron from the oven and place one tablespoon of butter in it, spreading it around to grease the entire pan, including the sides.
6. Spoon the batter, by the 1/4-cup into the hot skillet. It's okay for the biscuits to touch. They're supposed

to. :) Brush them with the melted butter.
7. Bake for 14-16 minutes, until slightly golden in color, and remove from the oven. Let sit for a couple minutes before serving warm.