

PARMESAN BISCUITS

Preheat oven to 375 degrees

2 $\frac{3}{4}$ cups pastry flour (all purpose is fine)
1 tablespoon plus 1 teaspoon baking powder
2 teaspoons kosher salt
 $\frac{3}{4}$ cup grated cheese
 $\frac{1}{4}$ cup minced chives
4 $\frac{1}{2}$ oz unsalted butter, cut into $\frac{1}{2}$ inch cubes
1 cup crème fraiche or sour cream

1. put the butter in the freezer while measuring the other ingredients. In the bowl of a food processor fitted with a steel blade, combine the baking powder, cheese, flour and salt pulse a few times to incorporate. Add the butter and process until it's the consistency of fine meal.
2. transfer mixture to the bowl of an electric mixer fitted with the paddle attachment. add chives. Add crème fraiche and mix until the dough just comes together. Turn the dough out onto a lightly floured surface and roll the dough to approximately 1 inch. Using a 2inch round cutter, cut out biscuits cutting as closely together as possible. Place on parchment lined baking sheet leaving a bit of room between the biscuits. Bake approx 25 mins.

THESE BISCUITS FREEZE BEAUTIFULLY AND NEED ONLY DEFROST FOR THE TIME IT TAKES THE OVEN TO COME UP TO TEMPERATURE.