

Cream Cheese Biscuits

Ingredients

- 3 cups organic unbleached flour (or replace 1 ½ cups with cake flour for extra light biscuits)
- 1 tablespoon organic sugar
- 1 tablespoon aluminum free baking powder
- 1 teaspoon sea salt
- ¾ teaspoon baking soda
- 4 ounces organic cream cheese (for vegan version use tofu cream cheese)
- 4 tablespoons organic butter (for vegan version use vegan margarine or shortening)
- 1 cup plus 1 tablespoon buttermilk (for vegan use same quantity of dairy free milk mixed with 1 teaspoon of apple cider vinegar, this will thicken the dairy free milk and slightly sour it as well)

Instructions

- Make sure all of your ingredients are cold, the colder they are, the flakier your biscuits will be. I put all of my ingredients, including the dry ingredients, in the freezer for at least a half hour before I make them to ensure they are cold.
- Preheat your oven to 450 degrees.
- Put everything except for the buttermilk into the bowl of a food processor. Pulse the mixture until it resembles a coarse meal, the butter pieces should be the size of small peas.
- Pour the mixture into a large bowl.
- Pour in the buttermilk.
- Stir with a wooden spoon, or gently mix with your hands until the dough comes together.
- Turn the dough out on to a floured board and knead the dough gently until it comes together.
- Shape the dough into a 8 inch by 6 inch rectangle.
- Cut into desired shape and put on a parchment lined baking sheet.
- Bake on the middle rack of the oven for 12 to 15 minutes until puffed and golden.