

Scott's Cheddar Dill Biscuits

INGREDIENTS:

2 cups all-purpose flour, plus more as needed
1 tbsp. baking powder
1 1/2 teaspoons kosher salt
12 tablespoons (1 1/2 sticks) cold unsalted butter, diced
1/2 cup cold buttermilk, shaken
1 cold extra-large egg
1 cup grated extra-sharp Cheddar
2-3 tsp. dill, chopped (can substitute dried dill if necessary)
2-3 pieces of bacon, cooked and chopped, optional
1 egg, beaten with 1 tablespoon water or milk
Sea salt, optional (Maldon Sea Salt if available is the best)

DIRECTIONS:

Preheat the oven to 425°F.

Place 2 cups of flour, baking powder, and salt in the bowl of an electric mixer fitted with the paddle attachment. With the mixer on low, add the butter and mix until the butter is the size of peas.

Combine the buttermilk and egg in a small measuring cup and beat lightly with a fork. With the mixer still on low, quickly add the buttermilk mixture to the flour mixture and mix only until moistened. In a small bowl, mix the Cheddar with a small handful of flour and, with the mixer still on low, add the cheese to the dough. Add dill and bacon (if desired). Mix only until roughly combined and do not overmix.

Dump out onto a well-floured board and knead lightly about 6 times. Roll the dough out to a rectangle 10 by 5 inches. With a sharp, floured knife, cut the dough lengthwise in half and then across in quarters, making 8 rough rectangles. Transfer to a sheet pan lined with parchment paper. Brush the tops with the egg wash, sprinkle with salt, if using, and bake for 20 to 25 minutes, until the tops are browned and the biscuits are cooked through. Serve hot or warm.