

Blue Cheese and Green
Onion Biscuits

Blue Cheese & Green Onion Biscuits-- Makes 32 Biscuits

These directions are for 1 commercial bag of Southern Style Biscuit mix from Victorian House.

BAKING DIRECTIONS

You will need:

1-1/2C (3 sticks) cold butter

2C cold buttermilk

8 oz crumbled blue cheese

3-5 green onions, chopped

1. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly.
2. Add crumbled blue cheese and chopped onions to the bowl--stir to distribute evenly.
3. Stir in buttermilk. Dough will form a soft ball. Turn dough out onto floured board, and knead gently.
4. Divide dough in quarters. Shape each piece into a flattened circle, 6-7" in diameter, approximately 3/4" to 1" thick.
5. Using a sharp knife, cut circle into eighths if wedges are desired, or cut into rounds using floured biscuit cutter. If freezing dough at this point, place biscuits on a cookie sheet and freeze 2 hours to overnight. Bag and return to freezer until ready to bake.
6. Place biscuits on parchment lined cookie sheets. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with size and whether dough is frozen). Top should be light golden brown when done.

Biscuit mix ingredients and nutritional information can be found on every bag and on our website. Freezing directions can be found on our directions page.

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Baking Tip: Grated frozen butter is very easy to use--and cuts in very quickly. Using a cheese grater, grate 3 sticks cold (refrigerator temperature) butter, and then chill in freezer for at least 20 minutes before using.

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Onion Biscuits

Bacon and Blue Cheese Biscuits-- Makes 32 Biscuits

These directions are for 1 commercial bag of Southern Style Biscuit mix from Victorian House.

BAKING DIRECTIONS

You will need:

1-1/2 C (3 sticks) cold butter

1 C cold buttermilk

8 oz crumbled blue cheese

3-5 green onions, chopped

1. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly.
2. Add crumbled blue cheese and chopped onions, and stir to distribute evenly.
3. Stir in buttermilk. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times. (1-2 Tbs of extra buttermilk may be needed to form a soft ball.)
4. Divide dough in quarters. Shape each piece into a flattened circle, 6-7" in diameter, approximately 3/4" -1" thick.
5. Using a sharp knife, cut circle into eights if wedges are desired, or use a floured biscuit cutter if rounds are desired. If freezing dough at this point, place biscuits on a cookie sheet and freeze 2 hours to overnight. Bag and return to freezer until ready to bake.
6. Place biscuits on parchment lined cookie sheet. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with size and whether dough is frozen). Top should be light golden brown when done.

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