

Biscuits w/Red Pepper,
Scallions and Feta Cheese

Feta-Red Pepper Biscuits (makes 16 biscuits)

These directions are for 1 bag of Original Recipe Biscuit mix from Victorian House Scones^{LLC}

BAKING DIRECTIONS

You will need:

3/4C (1-1/2sticks) cold butter

1C buttermilk

4 oz crumbled Feta cheese

2-4 scallions, diced

1/2-3/4C diced red pepper

1. Oven roast or lightly saute scallions and red pepper until almost fork tender. Drain well, and set in refrigerator to chill.
2. Pour contents of bag into mixing bowl. Cut in 1 1/2 sticks chilled butter until mixture is fine and crumbly. Add feta cheese and chilled pepper and scallion mixture; stir to distribute evenly throughout the mixture.
3. Stir in buttermilk. Dough will form a soft ball. Turn dough out onto floured board, and turn gently 3-4 times to coat the outside of the ball with a light dusting of flour.
4. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately 3/4" thick.
5. Using a sharp knife, cut circle into eighths. Biscuit rounds or other shapes may be cut if desired. Dough may be frozen at this point for later use.
6. Place biscuits on parchment lined cookie sheets. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with biscuit size). 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.

VictorianHouseScones.com



HANDY TIPS: COLD butter (and buttermilk) are major keys to having your scones or biscuits rise well and turn out nice and light. I've found that when both the buttermilk and butter are very cold, you often need a few more tablespoons of buttermilk before the dough completely collects up into a ball.

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1C buttermilk

4 oz crumbled Feta Cheese

2-4 scallions, finely diced

1/2-3/4C diced red pepper

1. Oven roast or lightly saute scallions and peppers until barely fork tender. Set aside in refrigerator to cool.
2. Pour contents of bag into mixing bowl. Cut in 1 1/2 sticks chilled butter until mixture is fine and crumbly. Add feta cheese and pepper/scallion mixture. Stir to distribute evenly.
3. Stir in buttermilk. Dough will form a soft ball. Turn dough out onto floured board, and turn gently 3-4 times to lightly coat the outside of the ball with flour.
4. Divide dough in half. Shape each half into a flattened circle, 6-7" in diameter, approximately 3/4" thick.
5. Using a sharp knife, cut each circle into eighths (or a round biscuit cutter may be used if desired). Dough may be frozen at this point for later use.
6. Place biscuits on parchment lined cookie sheets. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with biscuit size). Top should be light golden brown when done.

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