



Anne's Bran Biscuits With Cheddar Cheese

I've said it before, I'm a huge fan of baking with buttermilk! This recipe was given to me by a cousin at least 100 years ago and is so good! Serve warm with a main course salad or soup, as a snack or for breakfast...with a little orange marmalade is how I like to have them for breakfast. The recipe can easily be doubled and the biscuits freeze well; simply reheat and eat!

Makes About 10 Biscuits

1/2 cup natural wheat bran
3/4 cup buttermilk
1/2 cup whole wheat flour
1 cup unbleached flour
2 Tbsp. sugar
1 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/2 cup cold butter
1/2 cup+ of coarsely grated extra old cheddar cheese

Preheat the oven to 450 F. Line the bottom of a rimmed baking sheet with baking parchment.

Place the bran in a small bowl; add the buttermilk & allow to stand. Meanwhile, combine the flours, sugar, baking powder, baking soda & salt in a medium sized bowl. Cut in the butter, with a pastry blender (or you can do this step in a food processor, using the pulse button, then place into the bowl), until mixture resembles coarse crumbs & the butter is in tiny pieces; add the cheese & work into the flour, butter mixture until the cheese is broken up. Add the bran/buttermilk mixture to the flour mixture, stirring in with a fork. Then very gently knead the mixture to bring it together into a dough.

Pat out the dough until it is 1/2" thick or just slightly thicker. Either cut into squares with a knife or rounds with a biscuit cutter, then place the biscuits on the prepared baking sheet. Place in the oven & bake for 12 – 15 minutes or until golden brown on top.

Phyllis

