

## Biscuits with Herb de Provence

<i>Ingredients</i>	<i>Quantity</i>
All purpose flour	2-1/8 cups
Baking Powder	1 TBSP
Salt	1/2 tsp
Butter (cold in cubes)	3/4 cup
Herb de Provence	1 TBSP
Grated cheese	1 cup
Milk	1/2 cup + 1 TBSP



### Procedure

1. Preheat oven to 350 F.
2. Combined flour, baking powder and salt in a bowl.
3. Add cold, cubed butter and incorporate the butter into the flour in a cutting action.
4. When butter pieces are the size of peas, add the chopped herbs and grated cheese.
5. Add milk and mix just to combine. Do not over mix. Texture of dough should be a touch crumbly.
6. Roll out dough with a rolling pin on a **Roul'Pat®** mat to about 3/4 inch thick.
7. Cut circles with a cutter.
8. Place them on a **SilPain®** mat. Space evenly. Brush the tops with egg wash.
9. Bake until lightly colored on top, about 15 minutes.

**Substitutions:** You can use any semi-soft or hard cheese. Also you can replace the Herb de Provence with any other herb.

### Tools & Equipment

- **Roul'Pat®** mat
- **SilPain®** mat
- Half sheet baking tray (13"x18")
- Rolling pin
- Pastry blender (optional)
- Wire Rack for cooling
- Measuring cups
- Measuring spoons
- Chef's knife
- Cutting board

RECIPE DIFFICULTY LEVEL	
	EASY
	<b>MODERATE</b>
	CHALLENGING
	PROFESSIONAL