



FINCH + FENNEL

Gruyère & Nutmeg Biscuits

INGREDIENTS:

- 14 Tbsp Butter
- 4 c Flour
- 2 Tbsp Salt
- 1 tsp Black Pepper
- 2 Tbsp Baking Powder
- 1 Tbsp grated F+F Whole Nutmeg Spice
- 4 sprigs Thyme, picked
- 2 c Gruyère Cheese, divided
- 1 ½ c Buttermilk or Whole Milk
- 1 Tbsp F+F Small Batch Vermont Maple Syrup



DIRECTIONS:

1. Place butter in the freezer while you prep the dry ingredients.
2. Whisk together flour, salt, pepper, baking powder, grated nutmeg & picked thyme in a bowl, until evenly incorporated.
3. Grate the Gruyère cheese & set aside. Grate frozen butter. Keep cold, if not using immediately.
4. Add grated butter & 1 cup of grated Gruyère cheese into the dry mix bowl. Mix until it is crumbled & incorporated throughout the flour.
5. Slowly add in the buttermilk & F+F Small Batch Vermont Maple Syrup, stirring just until the dough forms. The dough should not be sticky. Be careful not to overwork the dough.
6. Let the dough rest in the fridge to firm up a bit, if your dough is getting too soft.
7. Roll out dough with a rolling pin to about ¼ to ½ inch thick; cut out rounds or desired shapes.
8. Place on a parchment-lined baking sheet & top biscuits with remaining cheese.
9. Bake at 350°F for 10-15 minutes, until lightly brown & cheese is gooey, melted & a little crispy around the edges.

Enjoy!

