



## **Goat Cheese Spelt Biscuits**

### **Ingredients:**

1 ¼ cups all-purpose flour  
¾ cup whole spelt flour  
1 Tbsp. baking powder  
1 tsp. sugar  
½ tsp. salt  
½ cup cold unsalted butter, cubed  
¾ cup milk  
¾ cup crumbled goat cheese (3 oz/90 g)

### **Procedure:**

In large bowl, whisk together all-purpose flour, spelt flour, baking powder, sugar and salt. Using pastry blender or 2 knives cut in butter until crumbly. Pour all but 1 Tbsp. of the milk over top; sprinkle with goat cheese. Stir with fork to form soft ragged dough.

On lightly floured surface and with floured hands, knead dough gently to come together. Pat or roll out to ½ inch thickness. Using floured 2 ½ inch round cutter, cut out biscuits, pressing and cutting scraps for final biscuit. Place on parchment paper-lined or flour-dusted baking sheet.

Brush tops with remaining milk. Bake at 400°F oven until golden. 18 – 20 minutes. Transfer to rack; let cool. Makes about 15 biscuits.

