



# FLAKY CHEDDAR GARLIC BISCUITS

*This recipe takes a twist on the lamination method to create distinct, flaky layers and a lot of height.*

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## INGREDIENTS

*Prep Time: 1 Hour (including chill time)*  
*Servings: 6-8*

1 cup All-Purpose Flour  
1 cup Cake Flour  
2 teaspoons Baking Powder  
1 teaspoon Salt  
½ cup Unsalted Butter, chilled  
¾ cup Cheddar Cheese, grated  
2 cloves Garlic, minced  
½ cup Cream  
¼ cup + 3 tablespoons Milk  
Extra cream for brushing

## DIRECTIONS

1. Preheat oven to 425°F. Line a baking sheet with parchment or silpat, set aside.
2. In a large bowl, stir together flours, baking powder and salt. Cut in butter until butter is in pieces the size of peas. Stir in the cheese.
3. Whisk together the cream and milk. Pour into the flour-butter mixture along with the garlic and stir until a rough dough forms. Pour out onto a floured surface and pat out into a rectangle about 5" wide by 10" long. Fold in thirds like a letter, rotate 90° so the fold is facing you and pat out again into a 5"x10" rectangle. Repeat this two more times. Pat out once more and cut into 6-8 biscuits, keeping in mind that the taller you pat out the dough, the taller the finished biscuit will be.
4. Place biscuits on prepared pan and chill in the refrigerator for at least 20 minutes. Remove from fridge, brush lightly with cream and bake 12-17 minutes, or until deep golden brown. Serve while hot!

