

## Virginia's Cheesy Biscuits

115g butter (very cold)  
360g flour  
1 tsp (6g) salt  
1 packet baking powder  
200g grated cheese  
1-1.5 cups milk

- ➊ Preheat convection oven to 190C.
- ➋ Using a pastry cutter or knives, cut the butter into the flour/salt/baking powder mixture until it is sandy in texture.
- ➌ Add grated cheese and stir.
- ➍ Add milk gradually, stirring, until the texture is like play-dough or dryish modeling clay.
- ➎ On floured parchment paper, flatten the dough with hands until about 2 cm thick; fold in half; repeat 5-10 times, adding flour to keep from sticking, so the biscuits get flaky.
- ➏ Punch out biscuits using a small glass (dipped in flour after each punch); place 3 cm apart on a baking sheet with parchment paper.
- ➐ (You can rework the leftover dough and punch out more biscuits so there is no waste).
- ➑ Bake for 10 minutes or so, until golden brown.