



EXPLORE Summerside

The City by the Sea

ADL Buttermilk and Cheddar Biscuits

Chef Ilona Daniel

- 3 cups flour
- 1/4 cup plus 1 tablespoon sugar
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 3/4 cup Dairy Isle cold butter, cut into pieces
- 1 1/2 cups coarsely shredded ADL Aged Cheddar cheese
- 1 cup ADL buttermilk

Pre-heat oven to 400F

In a large bowl, combine flour, 1 tablespoon sugar, baking powder and salt. With a pastry blender or 2 knives used scissor-fashion, cut in butter until mixture resembles coarse crumbs. Stir in Cheddar and buttermilk. Turn dough onto a work surface (dough will be crumbly). Knead gently until dough is smooth and holds together. Cut into desired shapes and bake in a 400 F oven until biscuits are cooked through and are golden brown.