

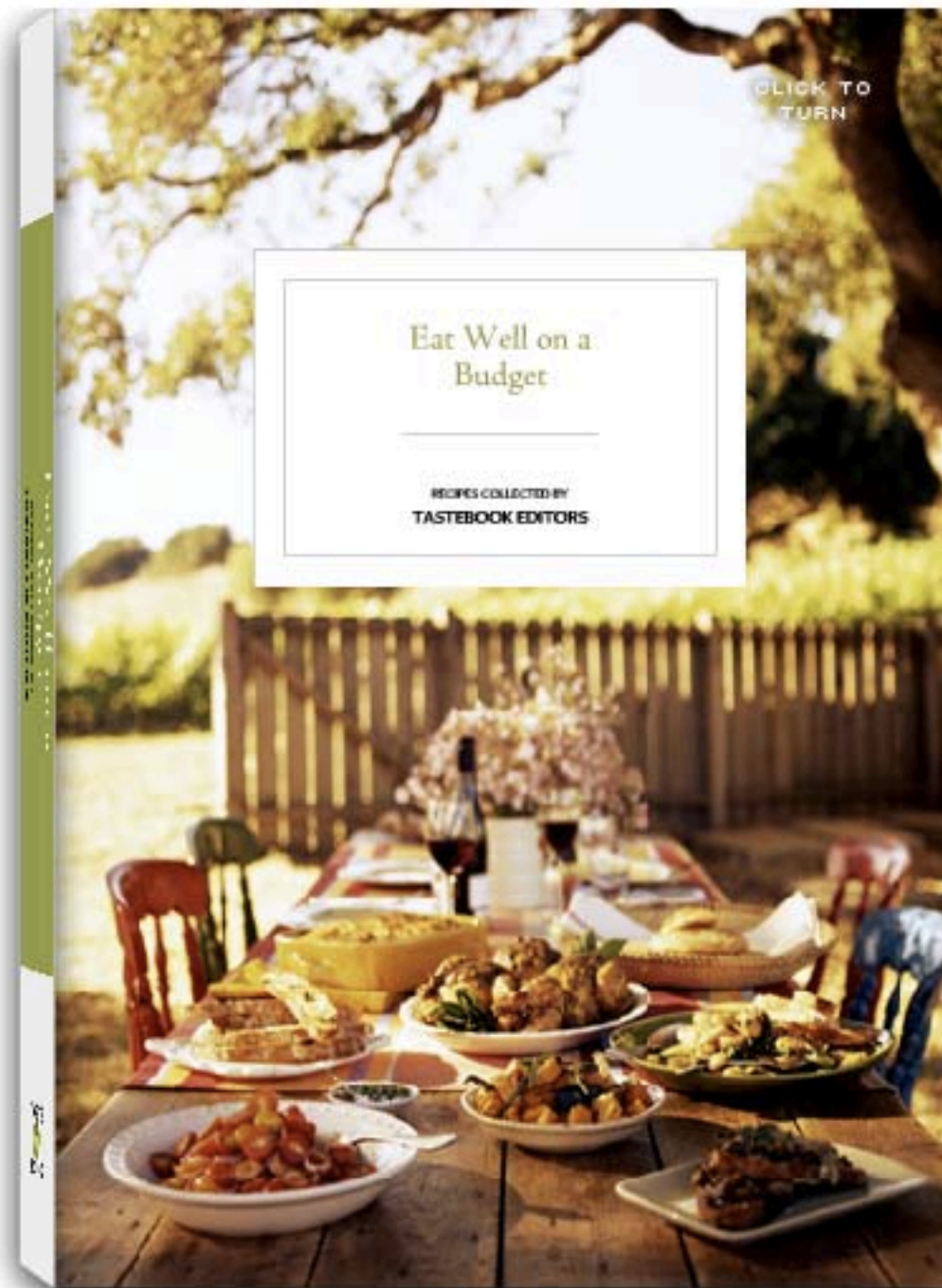
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brunch • breads

BUTTERMILK BISCUITS WITH GOAT CHEESE AND CHIVES

makes 1 large biscuit



- 2 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup (1/2 stick) chilled butter, cut into 1/2-inch cubes
- 1/2 cup to 3/4 cup of freshly chopped chives (can also use chopped green onions)
- 1 1/2 ounce log soft fresh goat cheese, crumbled
- 1 cup buttermilk (plus an extra 2 tablespoons for finish)

Preheat oven to 400F. Line 2 heavy baking sheets with Silpat or parchment paper.

Whisk flour, baking powder, sugar, baking soda, salt and pepper in a large bowl. Using fingertips, rub butter into dry ingredients until coarse meal forms. Stir in the chives. Add cheese and buttermilk; stir with fork just until a sticky dough forms (bits of cheese will be visible in dough).

Turn dough out onto a lightly floured surface and knead gently 8 times with floured hands. Do not over-knead! Form into a round, about 3/4-inch to an inch thick. Cut the round into 8 wedges. Use a pastry brush to brush on some extra buttermilk over the surface of the wedges.

Arrange wedges about 1/2 inch apart in an ungreased large baking sheet and bake in middle of oven until golden brown, about 20 minutes. Cool on a rack.

Rest awhile just baked and warm, with a little butter.

Simply Recipe / 11/29/2011 / <http://www.southernliving.com/recipe/biscuits-with-goat-cheese-and-chives.php>

CORNMEAL-CRANBERRY MUFFINS

makes 1 dozen

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Prep: 15 min., Bake: 25 min., Cool: 15 min. You can freeze these muffins in zip-top plastic freezer bags. Thaw them at room temperature, or microwave from muffins at HIGH 15 to 30 seconds.

- 1 1/2 cup all-purpose flour
- 1/2 cup sugar
- 1/2 cup yellow cornmeal
- 2 teaspoons baking powder
- 1/2 cup buttermilk
- 1/2 cup orange juice
- 3 tablespoons butter, melted
- 1 egg, lightly beaten
- 1 cup cranberries



1. Stir together first 4 ingredients in a large bowl; make a well in center of mixture. Add buttermilk and next 3 ingredients, and stir just until dry ingredients are moistened (fold in cranberries). Spoon batter evenly into 12 paper-lined muffin cups, filling two-thirds full.

2. Bake at 425° for 20 minutes or until lightly browned and a wooden pick inserted in center comes out clean. Remove muffins from pans to wire racks; let cool 15 minutes. Serve warm or at room temperature.

Southern Living / Charlotte Byrne / December 2007 / http://find.southernliving.com/recipe/cornmeal-cranberry-muffins_0436250

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