

Based on a recipe from *Southern Living*, December, 2005, retrieved from myrecipes.com.

Blue Cheese Biscuits

2 cups self-rising flour

1 (8-ounce) container sour cream

2-4 Tbsp milk (see directions below)

1/2 cup butter, melted

4-ounce or 5-ounce package crumbled blue cheese

Optional: *1 tsp oregano & 1 tsp thyme*

Preheat oven to 425°F.

Blend the milk into the sour cream. (This was not in the original recipe, but the dough is *much* easier to handle with more moisture; the biscuits also expand more. Use 2 Tbsp milk with all-purpose flour; increase to 4 Tbsp with gluten-free flour.)

Use a fork to break up any large lumps in the blue cheese. (Or use a food processor or food chopper – combine 1 cup of the flour with the cheese and process until there are no large lumps.)

If adding herbs, whisk together with flour until evenly distributed. Stir together all ingredients just until blended.

Turn dough out onto a lightly floured surface. Pat dough to a 3/4-inch thickness; cut with a 2-inch round cutter. Place dough rounds on a lightly greased or nonstick baking sheet.

Bake at 425°F for 15 to 18 minutes, until lightly browned.

Self-rising flour: Combine 2 cups less 1 Tbsp all-purpose flour with 2 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, and 1 teaspoon salt. Whisk to ensure even distribution of the additions. (This is a general substitution; for these biscuits you can ignore the "less 1 Tbsp" part and just use 2 cups of flour.)

Note: I have never had much luck with the "stir until blended" step. I generally end up scraping out the bowl onto the counter and blending in the last of the dry ingredients by hand; that's the only way I've been able to get all of the dry ingredients incorporated into the dough.