

The Persnickety Biscuit's

<http://persnicketybiscuit.com>

Pleasing Pesto Parmesan Biscuits

Ingredients:

2 cups White Lily self-rise flour

¼ tsp. black pepper

¼ tsp. salt

¼ cup butter flavored Crisco shortening, frozen

¼ cup basil pesto

¾ - 1 cup buttermilk

Shredded parmesan to sprinkle on top

Directions:

1. Heat oven to 475 degrees. Cover cookie sheet with parchment paper.
2. Mix dry ingredients.
3. Cut shortening into small pieces and add to dry ingredients. Rub between your fingers or cut in using pastry cutter or two knives. Work quickly so that shortening does not get warm.
4. Add pesto, again using your fingers to incorporate but don't worry about blending perfectly.
5. Make a well in the center and add ¾ cup buttermilk. Mix quickly with large spoon or hands. Add more buttermilk, if needed, to make dough moist but not too wet. It will be somewhat sticky.
6. Sprinkle flour onto countertop or pastry board. Dump dough out of bowl onto flour. Sprinkle flour onto dough and rub onto hands. Press dough together quickly and flatten to about 1/2 inch. Fold dough in half. A pastry scraper can be really helpful here to lift up the dough. Flatten dough again to about 1/2-3/4 inch.
7. Transfer dough to parchment paper. Press out again if needed. Make into a rough rectangular shape. Using a pastry scraper, knife, spatula or other edge, cut dough into squares about 1 1/2 inches across. You do not need to move the dough after cutting. Sprinkle tops of biscuits with shredded parmesan and a little more pepper if you like.
8. Put cookie sheet in oven and bake for 12-15 minutes, until tops of biscuits are slightly browned.
9. Remove from oven, let rest a few minutes, then break apart and eat!
10. Share with someone you love.