

# The Persnickety Biscuit's

## Buffalo Blue Cheese Biscuits

<http://persnicketybiscuit.com>

### Ingredients:

3 cups White Lily self-rise flour  
1 tsp. Celery seed  
3 T. sugar  
1/4 cup butter, frozen  
1 cup blue cheese crumbles  
3/4 cup buttermilk  
1/4 cup Frank's Red Hot Sauce  
1/4 cup nonfat Greek yogurt

### Directions:

- Heat oven to 425 degrees. Cover cookie sheet with parchment paper.
- Mix the first three dry ingredients.
- Grate frozen butter.
- Add butter to dry ingredients and toss to coat butter pieces with flour. You do not need to "cut in" the butter at this point.
- Add cheese and toss to coat.
- Whisk buttermilk, hot sauce, and yogurt in a small bowl until combined.
- Make a well in the center of the dry ingredients and add the buttermilk mixture. Mix quickly with large spoon or hands, turning bowl and gently scooping the dry ingredients into the wet. Add more buttermilk, if needed, to make dough moist but not too wet. It will be somewhat sticky.
- Sprinkle flour onto countertop or pastry board. Dump dough out of bowl onto flour. Sprinkle flour onto dough and rub onto hands. Knead a few times. Press dough together and flatten to about 1/2 inch. Fold dough in half. A pastry scraper can be really helpful here to lift up the dough.
- Transfer dough to parchment paper. Press out to about 1/2 inch. 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.
- Put cookie sheet in oven and bake for 15 minutes, until tops of biscuits are slightly browned. If you wish, take the biscuits out of the oven a couple of minutes before they are done and brush the tops of the biscuits with butter, then return them to the oven.
- Remove from oven, let rest a few minutes, then break apart and eat!
- Share with someone you love.