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Corneal Cheddar Biscuits

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INGREDIENTS:

- 1) 49.5 grams of Sugar, Granulated (1/4 Cup)
- 2) 61 grams of Cornmeal (1/2 Cup)
- 3) 170.1 grams of Cheddar (6 Oz)
- 4) 8.40 grams of Sage (4 Tbsp)
- 5) 6.9 grams of Baking Powder (1 1/2 Tsp)
- 6) 4.8 grams of Salt, Kosher (1 Tsp)
- 7) 260 grams of All-purpose Flour (2 Cups)
- 8) 226 grams of Butter (1 Cup)
- 9) 72.5 grams of Corn, Sweet (1/2 Cup)
- 10) 183 grams of Buttermilk (3/4 Cup)

INSTRUCTIONS:

- 1) Pulse 6 oz extra-sharp yellow cheddar, coarsley grated, fine-grind cornmeal, sugar, finely chopped sage, baking powder, salt, and all-purpose flour in a food processor a couple times to combine.
- 2) Add 1/2 cup (1 stick) unsalted butter, cut into small pieces, and pulse a few times to coat. Add remaining 1/2 cup (1 stick) unsalted butter, cut into small pieces, and pulse until pea-sized and completely coated (about 6 pulses). Transfer cheddar mixture to a medium bowl and set aside.
- 3) Process 1/2 cup fresh (or frozen, thawed) corn kernels and 3/4 cup buttermilk in same processor (no need to clean) until smooth, about 1 minutes. Pour into a measuring glass. You should have 1 cup corn mixture; pour in more buttermilk to get there if you are short.
- 4) Pour into reserve cheddar mixture and mix together with a spatula. Turn out onto a generously floured surface and knead until dough comes together (it will be crumbly but workable). Shape into a rough rectangle and, using a bench scraper, straighten edges.
- 5) Cut dough in half; stack 1 half on top of the other. Using your hands and a bench scraper, press back into a rectangle. Repeat process 3 times. roll out dough to about a 6x4" rectangle. Transfer to a baking sheet and chill at least 1 hour.
- 6) Preheat oven to 400\*. Cut dough into 8 biscuits. Place on a parchment-lined baking sheet, spacing 3" apart. Brush tops with remaining 2 tbsp. Buttermilk, then sprinkle with flaky sea salt.
- 7) Bake biscuits, rotating baking sheet halfway through, until golden brown, 25-35 minutes.

NOTES:

- 1) Serve warm.
- 2) Do ahead: dough can be made 1 day ahead. Cover and keep chilled.

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