

**Makes 6 biscuits**

2 cups [280 g] all-purpose flour
1 Tbsp baking powder
1 tsp sugar
1 tsp salt
4 Tbsp [55 g] unsalted butter
(3 Tbsp very cold and 1 Tbsp melted)
2 oz [55 g] Manchego cheese, cut into $\frac{1}{4}$ in [6 mm] cubes
2 Tbsp chopped oil-packed sun-dried tomatoes
 $\frac{3}{4}$ cup [180 ml] buttermilk

Sun-Dried Tomato & Manchego Biscuits

I've made a lot of so-so biscuits in my life. So when I nailed this crispy-on-the-outside, tender-on-the-inside version, I knew I'd never deviate from this formula. Feel free to get creative with other mix-ins: Cubed cooked sweet potato, goat cheese, or chives and blue cheese chunks would be delicious swaps.

1. Preheat the oven to 375°F [190°C] and line a baking sheet with parchment paper.
2. In a medium bowl, whisk together the flour, baking powder, sugar, and salt. Cut 3 Tbsp of very cold butter into small cubes and add to the dry ingredients. Use clean hands or a pastry cutter to work the butter into the dry ingredients until only pea-size pieces of butter remain. Stir in the cheese and tomatoes.
3. Drizzle in the buttermilk and use your clean hands to work it into the dry ingredients until a shaggy dough forms. Transfer the dough to a floured surface and pat, being careful not to overwork the dough, into a 6 by 4 in [15 by 10 cm] rectangle about 1 in [2.5 cm] thick. Cut out six biscuits by cutting down the rectangle lengthwise and then cutting those two strips into three even rectangles each.
4. Evenly space the biscuits on the prepared baking sheet and brush with the 1 Tbsp of melted butter. Bake for 15 to 20 minutes or until browned on top.

Storage: Store leftover biscuits in an airtight container in the fridge for up to 2 days (if you are not adding cheese to your dough, then you can store these at room temperature for 2 days).