



Recipe Category / Cookies

Spicy Cheese Biscuits

15'
Hands on

20'
Cook Time

8-10
Portion(s)

1
Difficulty



Ingredients

- 300 all-purpose flour
- 2 1/2 teaspoon(s) baking powder
- 2 teaspoon(s) granulated sugar
- 3/4 teaspoon(s) baking soda
- 1 teaspoon(s) salt
- 90 g butter, chilled, chopped into cubes
- 170 g spicy cheese spread (Greek kopanisti)
- 4 spring onions, fresh, finely chopped + extra for serving
- 240 g buttermilk
- strained yogurt, for serving

Διατροφικός πίνακας

Nutrition information per portion

252 Calories (kcal)	13.0 Total Fat (g)	8.4 Saturated Fat (g)	25.0 Total Carbs (g)
13%	19%	42%	10%
2.3 Sugars (g)	7.9 Protein (g)	1.3 Fibre (g)	1.2 Sodium (g)
3%	16%	5%	20%

Method

Photo credit: G.

Drakopoulos

- Preheat oven to 220* C (428* F) Fan.
- Combine the flour, baking powder, sugar, baking soda and salt in a bowl. Add the butter and mix with your fingers until the mixture resembles coarse breadcrumbs. Add the spicy cheese spread (kopanisti if possible) and the fresh onions.
- Add the buttermilk and stir just until all the ingredients are combined. The mixture will be quite loose or runny and cannot be molded by hand like regular dough.
- Spoon 12 heaping tablespoons of the mixture onto a baking sheet lined with parchment paper. Leave space between each drop of cookie mixture (about 5 cm).
- Bake for 16-20 minutes, until golden brown.
- You can also prepare the mixture, place onto the baking sheet and freeze. When frozen, you can remove them from the baking sheet and kept in a bag in the freezer until needed.
- They can be stored for up to 1 month in the freezer.
- When you are ready to bake them remove from freezer and place directly onto baking sheet and oven. Let them bake for about 2-3 minutes longer than if not frozen.