

Pepper Jack Cornbread Biscuits

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

14

Description

Buttery layered biscuits with a slight taste of cornbread and a subtle spice of pepper Jack cheese These are perfect to go along with a soup or stew

Ingredients

- - 2 cups self-rising flour (see Tip) - 1 cup yellow cornmeal - 2 tablespoons white sugar - ½ teaspoon salt - 1 teaspoon baking soda - 1 stick (1/2 cup) very cold unsalted butter
- cubed - 1 ¼ cups cold buttermilk - 2 ounces pepper Jack cheese - 2 tablespoons melted butter for brushing tops

Instructions

1. Gather all ingredients. ALLRECIPES / VICTORIA JEMPTY Mix together self-rising flour
2. cornmeal
3. white sugar
4. salt
5. and baking soda (See Cook's Note for substitution). Add cubed
6. very cold butter and mix in with a pastry cutter/blender until the mixture is crumbly and the butter pieces are approximately the size of lentils. ALLRECIPES / VICTORIA JEMPTY Stir in the buttermilk with a fork until a crumbly dough forms
7. which can be pressed together with your hands. ALLRECIPES / VICTORIA JEMPTY Press into a square
8. and roll out into a 12 x12-inch square. Cut in half
9. and stack one piece on the other. Roll back out to a 12-inch square. Jagged edges are fine
10. and can simply be pressed in with a bench scraper. ALLRECIPES / VICTORIA JEMPTY Cut into quarters
11. and stack up. Square up the sides a little by pressing in with a bench scraper
12. and roll back out to a 12-inch square. ALLRECIPES / VICTORIA JEMPTY Preheat the oven to 425 degrees F (220 degrees C). Line a baking sheet with a Silpat mat. ALLRECIPES / VICTORIA JEMPTY Grate the pepper Jack cheese over the top of the dough (for best results
13. pop cheese in the freezer for a few minutes to firm up
14. making it easier to grate and distribute evenly). Fold into thirds to form a rectangle
15. and press lightly. ALLRECIPES / VICTORIA JEMPTY Roll until the rectangle is about 3/4 inch thick
16. and then use a floured round cutter (mine was 2.75 inches) to punch out 8 biscuits. Dough can also be cut into squares instead. ALLRECIPES / VICTORIA JEMPTY Transfer cut dough to the prepared baking sheet. Extra dough can be pressed together and re-rolled
17. and used to cut more biscuits. Press each biscuit lightly in the center with your thumb. Brush each biscuit lightly with melted butter. ALLRECIPES / VICTORIA JEMPTY Bake in the preheated oven until nicely risen and golden brown
18. 18 to 20 minutes. While still warm
19. brush with more melted butter if desired. Let cool before serving. Enjoy! ALLRECIPES / VICTORIA JEMPTY Cook's Notes: If you don't have self-rising flour
20. you can substitute all-purpose flour
21. baking powder
22. and salt. For each cup of all-purpose flour
23. I usually mix in 1 1/2 teaspoons of baking powder plus 1/4 teaspoon of fine salt. I like serving these with Chef John's Brunswick Stew.