

Canadian Tea Biscuits

Jacob · 28/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

6

Description

These Canadian tea biscuits are delicious with a mingling of meltinyourmouth flavor

Ingredients

- - 2 cups all-purpose flour - 1 tablespoon baking powder - 1 teaspoon salt - ? cup shortening - ½ cup shredded Cheddar cheese - 2 tablespoons chopped fresh chives - 1 cup milk
- or as needed

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Whisk flour
2. baking powder
3. and salt together in a bowl. Cut in shortening with 2 knives or pastry blender until mixture resembles coarse crumbs. Stir in Cheddar and chives; gradually stir in milk until a soft dough forms. Turn dough out onto a lightly floured surface and knead
4. with floured hands
5. until smooth
6. about 15 times. Roll dough out until 1-inch thick using a floured rolling pin. Cut biscuits with a 2 1/2-inch round cookie cutter; place onto an ungreased baking sheet. Press dough trimmings together
7. roll out again
8. and cut remaining dough into biscuits. Bake in the preheated oven until golden brown
9. about 15 minutes.