

Published October 10th, 2012

## Pear and Gruyere Biscuits



Photo Susie Iventosch

hand, in a large bowl, sift the same ingredients using a fine mesh sieve. Add butter cubes and pulse for 30 seconds or use a handheld pastry blender and cut in the butter until coarse meal forms. Transfer the mixture to a large bowl at this point if you have been using a processor. Add the cheese, pears and toss to blend. Add the buttermilk and pear puree and stir to moisten evenly.

Using lightly floured hands, drop entire dough mixture on floured parchment paper and shape into a rectangle. Use a knife or biscuit cutter to cut into the appropriate portions. Space each biscuit 2 inches apart.

Bake until biscuits are golden and tester comes out clean, 18-20 minutes. Brush biscuits lightly with melted butter. Serve warm or at room temperature with pear butter.

(Yields about one dozen biscuits)

### INGREDIENTS

3<sup>3</sup>/<sub>4</sub> cups bread flour  
 1<sup>1</sup>/<sub>2</sub> tablespoons baking powder  
 1<sup>1</sup>/<sub>2</sub> teaspoons baking soda  
 1<sup>1</sup>/<sub>4</sub> teaspoons Kosher salt  
 1/2 cup (1 stick) unsalted butter: cold, cut into 1/2 inch cubes, stored in refrigerator until ready, plus melted butter for brushing  
 3/4 cup grated Gruyere cheese  
 1 cup diced fresh D'Anjou pears  
 1<sup>3</sup>/<sub>4</sub> cups chilled buttermilk  
 1/4 cup pureed fresh D'Anjou pears

### DIRECTIONS

Position rack in center of oven and preheat to 425 degrees. Line heavy baking sheet with parchment paper and lightly flour.

You may use a food processor or make the dough by hand. If in a processor combine flour, baking powder, baking soda and salt and blend for 5 seconds. If doing by

Reach the reporter at: [info@lamorindaweekly.com](mailto:info@lamorindaweekly.com)

[back](#)

Copyright © Lamorinda Weekly, Moraga CA