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## Biscuit bliss delivered with sun-dried tomato and goat cheese combination

By Susie Iventosch



Sun-dried Tomato & Goat Cheese Biscuits Photo  
Susie Iventosch

These savory, buttermilk biscuits, full of flaky layers and loaded with sun-dried tomatoes and goat cheese, are rich, delicious, and perfect for breakfast, lunch or dinner. In my opinion, goat cheese and sun-dried tomatoes are the perfect match and always taste so wonderful together. The goat cheese adds to the rich flavor in this recipe and makes for an especially tender crumb. If you serve them for dinner, try adding a little Boursin cheese on top for an extra-special dinner roll.

You might wonder how to add goat cheese to your biscuit dough, but it's easy. Simply cut it into the dries along with the chilled butter. Make sure that both the butter and the goat cheese are firm and cold before you add them to the mixture. Use a pastry cutter or your cold fingertips to cut the cheese and butter into the dries.

The best way I've discovered to make biscuits flaky with lots of buttery layers is to fold the dough in half after you press it out onto your cutting board. If you do this about three times, you will find plenty of layers in your biscuits. You can also cut the dough in half and stack it before you roll it out again for the second or third time. This gives plenty of great air space and creates the layering effect.

The key to nice flaky biscuits is to chill them once you've cut them for about 20 minutes before baking them. The colder the butter when you bake them, the better the chance that the butter will melt more slowly and the biscuits will rise higher, while maintaining their shape. If the butter is too soft, the biscuits will spread out quickly and become flat and more misshaped. They will still taste great, but will look a little funny!

One last little note is that I always use aluminum-free baking powder. Have you ever made baked goods that end up tasting metallic? That can be due to too much baking soda or baking powder with aluminum. I've switched to Rumford aluminum-free baking powder and use it for anything that calls for baking powder. My family has been so happy with the results of using this product.

So, now you are ready to go . chill your butter and cheese, use a light touch when handling the dough and make lots of layers with your dough! As always, don't forget to send me an email with any questions or comments.

Sun-dried Tomato & Goat Cheese Biscuits

Makes 12 two-inch biscuits

### INGREDIENTS

2 cups all-purpose flour

1 1/2 tsp. baking powder (aluminum-free)

1 tsp. salt

1 tbsp. granulated sugar

1/2 cup chilled butter, cut into small cubes (1 stick or 4 oz.)

1/3 cup crumbled goat cheese

1/2 cup sun-dried tomatoes, chopped (drained of any oil, or use sun-dried tomatoes not packed in oil)

2/3 cup milk

## DIRECTIONS

Line a baking sheet with parchment paper and set aside.

Place flour, baking powder, salt and sugar in a large mixing bowl. Using a pastry cutter, or your cold fingertips, cut butter and goat cheese into the dries until the butter and cheese are about the size of tiny peas. Mix in the sun-dried tomatoes.

Stir in milk with a fork or wooden spoon and mix until all dries and milk are incorporated into a dough. Roll dough out onto a floured cloth or cutting board to about 1-inch thick. Fold dough in half and roll out again. Repeat this process two more times.

On the last fold and roll, cut the biscuits and place onto the prepared baking sheet. Refrigerate for at least 15 to 20 minutes.

While the dough is chilling, preheat the oven to 400 F.

Remove chilled biscuits from the refrigerator and bake for approximately 14-16 minutes, or until the tops are golden-brown.

Serve with a spread of labneh, goat cheese, Boursin cheese, eggs, or just plain!

These biscuits freeze very well for several weeks, too. Just thaw for about 10 minutes before reheating to serve.



Susie can be reached at [suziventosch@gmail.com](mailto:suziventosch@gmail.com). This recipe can be found on our website: [www.lamorindaweekly.com](http://www.lamorindaweekly.com). If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977. Or visit <https://treksandbites.com>

Reach the reporter at: [suziven@gmail.com](mailto:suziven@gmail.com)

[back](#)

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