



CANADA AGRICULTURE  
AND FOOD MUSEUM  
MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION  
DU CANADA

A FASCINATING WORLD  
UN MONDE FASCINANT



# Goat Cheese and Herbs Biscuits

## Ingredients

2 (500 ml) cups all-purpose flour  
1 tbsp baking powder  
½ tsp (2.5 ml) garlic powder  
1 tsp (5 ml) salt  
¼ cup goat cheese crumbled  
¼ cup cold butter, cut into cubes  
¼ cup chopped green onions or ¼ cup finely chopped chives  
1 cup (250 ml) cold buttermilk

## Preparation

Preheat oven to 425 degrees F.

Line a baking sheet with parchment and set aside.

In a large bowl, whisk together flour, baking powder, garlic powder and salt. Stir in the crumbled goat cheese.

Using a box grater, grate the frozen butter into the flour mixer. Alternatively, you can use a pastry blender to cut the butter into the flour until you have pea sized pieces.

Stir in the green onions or the chives.

Add the cold buttermilk to the flour mixture and stir until just combined. If the mixture is still too dry, add a drizzle of buttermilk until everything comes together.

Spoon the batter onto the prepared baking sheet. I like to use an ice cream scoop.

Bake for 10-15 minutes, or until the biscuits are golden. If desired, brush the freshly baked biscuits with melted butter.

Best served warm. Biscuits keep well in an air-tight container for about 3-4 days.