

Rosemary & Gruyère Biscuits



Serves 8

Plain dinner rolls again? Not this year! Step it up with these rosemary and Gruyère biscuits, made with buttermilk and rosemary-thyme infused butter right in your kitchen.

Ingredients

- Biscuit mix *Contains: eggs, milk, soy, wheat*
- Gruyère cheese *Contains: milk*
- Buttermilk *Contains: milk*
- Rosemary-thyme butter *Contains: milk*

Tools & Pantry

- Baking sheet
- Parchment paper or aluminum foil
- Mixing bowl
- Cooking spoon
- Dry measuring cup (½ cup)
- Cooking oil

Total time range: 25-30 min (Prep: 15 min, Cook: 10-15 min)

Preheat the oven: 375°F convection or 400°F conventional

Prepare a baking sheet: Line with parchment paper or lightly greased aluminum foil

- 1** In a mixing bowl, combine the **biscuit mix** and **Gruyère cheese**. Working quickly, break the **rosemary-thyme butter** into small pieces and gently toss it with the biscuit mixture. Stir in the **buttermilk** just until the dough comes together. **Do not** overmix.
- 2** Lightly grease the bottom and sides of a ½-cup measuring cup. Scoop the dough into the cup until loosely filled almost to the top (**do not** pack it in), then turn out onto the prepared baking sheet. Repeat with the remaining dough, placing each scoop 2 inches apart. Set the baking sheet in the freezer for 10 min to chill. This will help the dough rise, resulting in flakier biscuits.
- 3** Remove the baking sheet from the freezer and place into the oven for 12 min, or until the biscuits have risen and are lightly browned. **Carefully** remove from the oven and set aside until ready to serve.



Contains: Eggs, Milk, Soy, Wheat.

Nutrition: Calories: 180, Protein: 4g, Fiber: 0g (0% DV), Total Fat: 11g (14% DV), Saturated Fat: 5g (25% DV), Cholesterol: 20mg (7% DV), Sodium: 390mg (17% DV), Carbohydrates: 19g (7% DV), Total Sugars: 3g, Added Sugars: 1g (2% DV). Not a significant source of trans fat.

Packed in a facility that handles all 9 major food allergens and gluten. Protein should be cooked to the minimum internal temperature as recommended by the USDA.