

## Whole Wheat Biscuits

Makes 12 biscuits

Prep time: 20 minutes

Baking time: 12-15 minutes

You could use two large spoons and make drop biscuits if you would rather not cut.



If there is a secret, it would be in the procedure.

Keep everything cool. This can be made up for by refrigerating before baking.

- 1½ cups (194g) all purpose flour
- 1 cup (130g) whole wheat flour, or substitute more all purpose flour for regular
- 2½ tsp baking powder
- ½ tsp baking soda
- 1 Tbsp sugar
- ½ tsp salt, (or salted butter)
- ½ cup unsalted butter, cold, cut cubes
- ¾ cup milk
- 1 large egg

Combine the flour, baking powder, baking soda, salt and sugar.

Cut in the cold butter, or put the dry ingredients in a food processor with the cold cubed butter and pulse until crumbly, but there are still chunks of butter.

Mix the egg with the milk and combine with the dry ingredients.

Stir lightly just until the ingredients come together. It should still be floury in places.

Turn it out onto a floured surface.

Fold it over a couple of times if you would like, or just pat into an oblong about 1½ inches (3.8cm) thick.

Cut in as many shapes as you can, then bring the scraps together and cut again.

I try to get 12 -2½" (6cm) biscuits.

Transfer to a baking sheet using a spatula or off-set knife if needed.

Refrigerate biscuits for about 20 minutes.

Preheat the oven to 400°F (200°C)

Brush with a bit of cream or egg for a nice finish.

Bake for 12 -15 minutes

