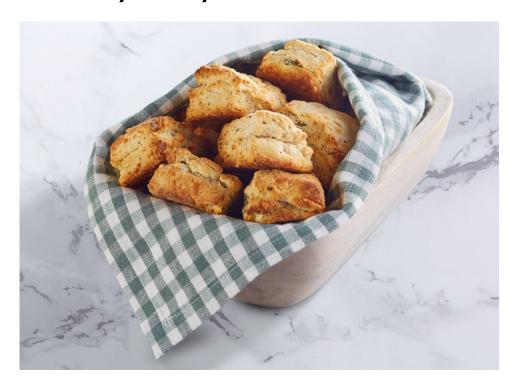
## Rosemary & Gruyère Biscuits



## Serves 8

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

## 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 (1/2 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

- 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.