

## Tomato Biscuits



**Preparation time:** 0 min

**Difficulty:** Easy

## Ingredients

- All Purpose Flour: 1 1/4 cups
- Baking Powder: 1 tbsp
- Baking Soda: 1/2 tsp
- Buttermilk: 2/3 cup
- Chopped, Fresh Rosemary: 2 tsp
- Garlic Powder: 1/2 tsp
- Kosher Salt: 1 tsp
- Pomi Chopped Tomatoes: 1/2 cup
- Shredded Cheddar Cheese: 1/2 cup
- Unsalted Butter cut into small pieces: 8 tbsp

## For this recipe we used:

Chopped Tomatoes 1/2 Cup



## Preparation

### Instructions

- . Preheat oven to 450 F and line a baking tray with parchment paper.
- . In a large bowl hand whisk together flour, salt, baking powder, baking soda, garlic and rosemary.
- . Add butter pieces and using a pastry cutter, mix butter into flour until resembles a cornmeal texture with small pea size bits of cold butter.
- . Using a wooden spoon or rubber spatula, stir in tomatoes, cheddar cheese, and buttermilk.
- . Gently pack biscuit dough together and transfer onto a floured surface.
- . Gently, gently pat the dough out until it's about 1/2 inch thick.
- . Fold the dough about 3 times, gently press the dough down to a 1 inch thick.
- . Cut the rectangle in half with a sharp knife and then each half into thirds for 6 square biscuits.
- . Place biscuit squares onto parchment paper lined baking tray spacing 2 inches apart.
- . Bake biscuits for 14-15 minutes until fluffy and golden brown on edges.
- . Brush biscuits with melted butter and serve warm.