

## **Country Biscuits**

*makes 6 total biscuits*

200g AP Flour  
4g Salt  
10g Granulated Sugar  
10g Baking Powder  
70g Unsalted Butter, *cold*  
120ml Milk

- 1 Sift the dry ingredients together, making sure they are blended thoroughly.
- 2 Using a box grater, two knives, a pastry cutter or the tips of your fingers, cut in the butter. The mixture should look mealy; do not overmix.
- 3 Add the milk and stir, combining only until the mixture holds together.
- 4 Transfer the dough to a lightly floured work surface; press the dough together approximately five or six times until it forms a single mass.
- 5 Roll out the dough to a thickness of  $\frac{1}{2}$  inch (1.2 centimeters). Cut with a floured 2-inch (5-centimeter) cutter and place the biscuits on a paper-lined sheet pan.
- 6 Bake at 425°F (220°C) until the tops are light brown, the sides almost white and the interiors still moist, approximately 10–12 minutes. Internal heat will continue to cook the biscuits after they are removed from the oven.
- 7 Remove the biscuits to a wire rack to cool.

## Blueberry Muffin

*makes 12 total muffins*

210g AP Flour  
150g Granulated Sugar  
4g Baking Powder  
2g Baking Soda  
3g Salt  
90ml Vegetable Oil or Melted Butter  
1ea Egg  
188ml Buttermilk or Milk  
5ml Vanilla Extract  
120g Blueberries, *fresh or unthawed*  
3g Lemon Zest, *grated*  
180g Streusel Topping (*optional*)

- 1 Sift the flour, sugar, baking powder, baking soda and salt together.
- 2 In a separate bowl, combine the oil and eggs, whisking until completely smooth. Stir in the buttermilk and vanilla.
- 3 Add the liquids to the dry ingredients and stir the batter just until combined. Do not overmix. The batter should be lumpy. Gently fold in the blueberries and lemon zest or other additions such as fruit or nuts, if using, without overmixing.
- 4 Portion the batter into prepared muffin cups, filling them  $\frac{2}{3}$ – $\frac{3}{4}$  full. Sprinkle with Streusel Topping, if using.
- 5 Bake at 425°F (220°C) until the muffin center bounces back when lightly pressed, approximately 25 minutes.
- 6 Cool the muffins in the pan for several minutes before removing. Reduce by 2

## **Sour Cream Coffee Cake**

*makes 1 10in tube cake*

### **filling**

12g	AP Flour
6g	Cinnamon
180g	Brown Sugar
120g	Pecans, <i>chopped</i>
30g	Unsalted Butter, <i>melted</i>

### **cake**

120g	Unsalted Butter, <i>room temperature</i>
240g	Granulated Sugar
2ea	Eggs
240g	Sour Cream
210g	Cake Flour, <i>sifted</i>
1g	Salt
4g	Baking Powder
4g	Baking Soda
5ml	Vanilla Extract

- 1 To make the filling, blend all the filling ingredients together in a small bowl. Set aside.
- 2 To make the cake batter, cream the butter and sugar. Add the eggs one at a time, beating well after each addition. Add the sour cream. Stir until smooth.
- 3 Sift the sifted flour, salt, baking powder and baking soda together twice. Stir into the batter. Stir in the vanilla.
- 4 Spoon half of the batter into a greased tube pan. Top with half of the filling. Cover the filling with the remaining batter, and top with the remaining filling. Bake at 350°F (180°C) for approximately 35 minutes, until golden brown and a paring knife inserted into the center of the cake comes out clean.