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Cheddar Cornmeal Biscuits with Chives

- 1 1/2 Cups all-purpose flour
- 1/2 Cup cornmeal, preferably stone-ground (see Shopping Tip)
- 1 Tbsp baking powder
- 1/2 Tsp baking soda
- 1/2 Tsp salt
- 1/4 Tsp freshly ground pepper
- 1/2 Cup shredded extra-sharp Cheddar cheese
- 2 Tbsp cold butter, cut into 1/2-inch cubes
- 3/4 Cup reduced-fat sour cream
- 1/4 Cup finely chopped fresh chives
- 1 Tbsp honey, (optional)
- 3-5 Tbsp low-fat milk

- 1) Preheat oven to 400° F.
- 2) Combine flour, cornmeal, baking powder, baking soda, salt and pepper in a food processor. Pulse a few times to mix. Add cheese and butter and pulse again until the mixture looks pebbly with small oat-size lumps. Transfer the mixture to a large bowl.
- 3) Add sour cream, chives and honey (if using) and stir with a rubber spatula until almost combined. Add 3 tablespoons milk, stirring, just until the dough comes together; add more milk as needed until the dough holds together in a shaggy mass. Don't overmix.
- 4) On a lightly floured surface, lightly pat the dough into a rectangle about 9 by 5 inches and just over 1/2 inch thick. Using a large chef's knife, divide the dough evenly into 12 biscuits. Place on an ungreased baking sheet.
- 5) Bake the biscuits until lightly browned on top, 14 to 16 minutes. Serve warm or at room temperature.

Makes 12 Servings

