

Betty's Cream Cheese-Chive Biscuits



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In this video, Betty demonstrates how to make Cream Cheese-Chive Biscuits. This is my bread suggestion for Mother's Day. These biscuits are light and airy, and the delicate flavor of chives makes them unique and interesting.

Ingredients:

3 ounces cream cheese
½ stick butter (1/4 cup)
2 ½ cups self-rising flour
1 tablespoon snipped fresh chives
¾ cup milk
cooking oil spray

In a large mixing bowl, place 3-oz. cream cheese, ½ stick butter, and 2 ½ cups self-rising flour. Cut the cream cheese and butter into flour with a pastry blender or fork until crumbly. (The crumbs should look like coarsely ground cornmeal.) Add 1 tablespoon snipped fresh chives. Stir in ¾ cup milk, just until flour mixture is moistened. Place dough on a lightly floured surface and knead 6 to 8 times, or until dough is smooth and glossy. Place the dough on a lightly floured surface, and use a rolling pin to roll dough to a ½-inch thickness. Use a 2-inch biscuit cutter to cut biscuits from rolled dough. Place biscuits on a shallow baking pan that has been spray with cooking oil spray. Bake at 425 degrees (F) for 8 to 10 minutes, or until golden brown. Serve immediately. These biscuits go well with almost any meal. I am suggesting them for your Mother's Day meal! Enjoy!!! --Betty