

Biscuits d'Affinois

modified from [Real Simple Brie Biscuits](#)

Ingredients:

2 cups all-purpose flour
2 teaspoons baking powder
A pinch or two of kosher salt
1/4 teaspoon baking soda
6 tablespoons cold unsalted butter, cut into small pieces or half stick of Earth Balance
6 ounces Fromager d'Affinois, cut into 1/2-inch pieces (including the rind)
2 tablespoons chopped fresh chives or green onions
3/4 cup half and half (I used [lactose-free kind from Organic Valley](#))

Directions:

Heat oven to 350 F. Line a baking sheet with parchment paper.

In a large bowl, whisk together the flour, baking powder, salt, and baking soda.

Add the butter or Earth Balance and, using a pastry blender or a knife, cut it into smaller and smaller pieces until crumbly. Add the Fromager d'Affinois and green onions and toss to combine. Add the half and half and stir just until moistened. Don't overwork or your biscuits will be tough.

At this point you can either roll out the dough and cut round biscuits or do what I did and drop them on the parchment-covered baking sheet for a free form scone-like appearance. I find this kind of dough incredibly sticky to work with but you may not. Remember to use ample flour and keep your kitchen cool if you go the rolling out route.

No matter which way you go, bake until golden-- about 15 to 18 minutes. Yields a couple of dozen biscuits depending on size.