

## **Grandma's Southern Biscuits with MouCo ColoRouge**

We have family in the south; South USA, and South Germany. These biscuits are modeled after the South Carolina version as to resolve any confusion. Though no one will beat the ones Aunt Perline's made.

### **Ingredients**

**(Makes about 8 nicely sized biscuits)**

- 2 Cups Flour
- 1/2 tsp. Baking Soda
- 2 tsp. Baking Powder
- 1/2 tsp. Salt
- 6 T. Butter
- 1 tsp. sugar
- 1 Cups COLD Milk
- (Could also use some buttermilk)
- Half a MouCo ColoRouge
- 1 tsp. yogurt

### **Directions**

1. Preheat oven to 475 adjust one rack to the center.
2. Whisk the dry ingredients together
3. Combine milk, yogurt and melted butter and stir until the butter forms small lumps on the top of the milk.
4. Cut the ColoRouge into small pieces.
5. Using a rubber spatula mix dry & wet ingredients with the cheese in a bowl until combined.
6. Pull out half cup pieces of the dough and place on parchment paper on a baking sheet. Be careful not to overwork the dough or compress it when handling, any roughness here will result in a loss of the cool flaky texture.