

Buttermilk Biscuits

Yields 10 plate 4

Amount	Ingredients
2 cups	all-purpose flour
2 teaspoon	baking powder
1 teaspoon	salt
¼ teaspoon	baking soda
7 tablespoons	butter, chilled
1 cup	buttermilk

Directions

1. Preheat oven to 425 degrees F (220 degrees C).
2. Line a baking sheet with a silicone baking mat or parchment paper.
3. Whisk flour, baking powder, salt, and baking soda together in a large bowl.
4. Cut butter into flour mixture with a pastry blender until the mixture resembles coarse crumbs, about 5 minutes.
5. Make a well in the center of butter and flour mixture. Pour in buttermilk; stir until just combined.
6. Turn dough onto a floured work surface, pat together into a rectangle.
7. Roll dough on a floured surface to about 1/2 inch thick.
8. Cut out 12 biscuits using a 2 1/2-inch round biscuit cutter.
9. Transfer biscuits to the prepared baking sheet. Press an indent into the top of each biscuit with your thumb.
10. Brush the tops of biscuits with 2 tablespoons buttermilk.

11. Bake in the preheated oven until browned, about 15 minutes.

SHORTBREAD COOKIES

YIELD: 12 COOKIES plate 6

INGREDIENTS

Amount	Ingredients
1/2 cup	unsalted butter
1/2 cup	powdered sugar
1/2 tsp	Vanilla extract
1 cup	All-Purpose flour
1/8 tsp	salt
1/2 Tbsp	milk
6 oz	semi-sweet chocolate

PROCEDURE

1. Preheat the oven to 350°F. Line a large baking sheet with parchment paper or a silicone mat
2. Cream together the butter and sugar. Add vanilla.
3. Combine flour and salt. Add to the butter mixture.
4. Knead dough until smooth or about 6-10 times.
5. Roll out dough into square and cut 24 rectangles out.
6. Place on baking sheet and bake for 10—15 minutes. Let cool.
7. Melt chocolate. Dip a corner of each cookie into the chocolate. Let dry.

Cream Puffs

Yield 12

Plate 6

Choux Pastry

Amount	Ingredients
¼ cup	water
¼ cup	whole milk
4 tablespoons	unsalted butter
½ teaspoon	granulated sugar
1/8 teaspoon	salt
½ cup	All-Purpose flour
2	eggs, large

Directions

1. Preheat oven to 425°F. Line a rimmed baking sheet with Silpat or parchment paper.
2. In a medium saucepan, combine water, milk butter, sugar and salt. Bring just to a boil over medium heat then remove from heat and stir in flour all at once with a wooden spoon.
3. Once flour is incorporated, place back over medium heat stirring constantly for 1 ½ to 2 minutes to release extra moisture and partially cook flour. A thin film will form on the bottom of the pan and dough will come together into a smooth ball.
4. Transfer dough to a large mixing bowl and beat for 1 minute to cool mixture. Add eggs, 1 at a time and beat another minute until dough is smooth and forms a thick ribbon when pulled up.
5. Transfer the dough to a piping bag fitted with a ½" round tip. Pipe 12 puffs and keep them 1" apart.
6. Bake at 425°F for 10 minutes in the center of the oven. Reduce temperature to 325°F and bake 20-22 minutes or until golden brown.

Cream Filling

Amount	Ingredients
1 cup	heavy whipping cream, chilled
2 Tablespoons	granulated sugar
½ teaspoon	vanilla extract
½ tablespoons	powdered sugar

Directions

1. In a mixing bowl, combine heavy cream, granulated sugar, and vanilla extract. Beat until fluffy with stiff peaks. Transfer to a piping bag fitted with a large open star tip.
2. Once cream puffs are completely cooled, fill them with cream. Cut off the tops of puffs and pipe cream inside using a pastry bag. Dust with powdered sugar.