



## BUTTERMILK BISCUIT MIX INSTRUCTIONS

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Preheat oven to 400°F. Place 2 cups of biscuit mix into a bowl. Add 4 tbsp of salted butter and work it into the mix in a snapping motion with your fingers. Once your mix is the consistency of Parmesan cheese, add cream cheese in the same snapping manner. The cream cheese portions should be about the size of a dime. Make a well in the center of the dough. Add buttermilk and combine until the dough is wet and sticky. Be careful not to overwork the dough. Liberally dust the dough, rolling surface, rolling pin, and cutter with remaining biscuit mix. Flip the dough onto a dusted surface. Roll the dough using a rolling pin until it's 1-2 inches thick. As you cut the biscuits, place on a parchment lined baking sheet. The biscuits should touch. Melt remaining butter and brush onto biscuits. Bake for 16-18 minutes, rotating pan halfway through.

## INGREDIENTS & TOOLS

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1 bag	<b>BISCUIT MIX</b>
6 tbsp	<b>SALTED BUTTER</b> <i>(divided)</i>
2 oz	<b>CREAM CHEESE</b> <i>(divided)</i>
3/4 - 1 cup	<b>BUTTERMILK</b>
Tools	<b>ROLLING PIN, BISCUIT CUTTER, PARCHMENT PAPER, RIMMED BAKING SHEET</b>

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