



## Parmesan Pine Nut Biscuits

These biscuits are crisp on top, moist and tender inside, and are just as flavorful at room temperature as they are warm, which makes them a great addition to a picnic.

*Recipe courtesy of King Arthur Flour. For more information, visit [kingarthurfour.com](http://kingarthurfour.com).*

### Ingredients

2 cups King Arthur White Whole Wheat Flour or King Arthur Organic White Whole Wheat Flour  
1/2 cup King Arthur Unbleached All-Purpose Flour  
3/4 teaspoon salt  
2 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 cup (8 tablespoons) cold unsalted butter  
1 cup freshly grated Parmesan cheese  
1 cup pine nuts  
1 tablespoon finely chopped fresh rosemary or 1 1/2 teaspoons dried rosemary, optional  
1 large egg  
1 cup buttermilk  
Extra buttermilk and Parmesan cheese for brushing the tops, optional

### Instructions

Set the EGG for indirect cooking at 400°F/204°C.

In a large bowl, whisk together the flour, salt, baking powder, and baking soda. Work in small pieces of the butter until the mixture resembles coarse crumbs. Stir in the Parmesan, pine nuts, and rosemary.

Whisk together the egg and buttermilk. Add all at once to the flour mixture, stirring with a fork until everything is well moistened.

Turn the dough out onto a floured work surface, and fold it over on itself three or four times, until it comes together. Pat or roll the dough into a 3/4" thick circle or square.

Cut the dough into squares or rounds with a 2" biscuit cutter, and transfer to a parchment Pizza & Baking Stone topped with a parchment paper cut to the shape of the stone. Stack the scraps on top of each other, fold them as you did for the original dough, pat out, and cut again.

Brush the tops with more buttermilk and sprinkle with more cheese, if desired. Bake the biscuits for 20 to 22 minutes, until the tops are golden brown. Remove the biscuits from the EGG, and serve warm.

Makes 12 to 14 biscuits