

## Easy Herbed Biscuits with Cottage Cheese - A Rustic Baking Favorite

Herbed Cottage Cheese Biscuits



OVEN  
425°F

TIME  
5 min

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### INGREDIENTS

2 cups all-purpose flour  
1 tablespoon baking powder  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
... teaspoon garlic powder (optional but great for savory depth)  
 $\frac{1}{2}$  cup unsalted butter, cold and cubed  
1 cup cottage cheese (full fat works best)  
... cup fresh herbs, finely chopped (parsley, chives, dill, or a mix)  
 $\frac{1}{2}$  cup milk, plus extra for brushing tops

### DIRECTIONS

1. ? Step 1: Preheat & Prepare: Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper or lightly grease it.
2. ? Step 2: Mix Dry Ingredients: In a large mixing bowl, whisk together flour, baking powder, baking soda, salt, and garlic powder (if using).
3. ? Step 3: Cut in Butter: Using a pastry cutter or fork, cut the cold butter into the dry mixture until it resembles coarse crumbs. This helps create flaky layers.
4. ? Step 4: Add Cottage Cheese & Herbs: Stir in the cottage cheese, chopped herbs, and milk. Mix just until the dough comes together-don't overmix.
5. ? Step 5: Shape & Cut Biscuits: Turn the dough onto a lightly floured surface. Knead a few times, then pat or roll it out to about  $\frac{3}{4}$  inch thick. Cut with a biscuit cutter or round glass. Gather scraps and repeat.
6. ? Step 6: Bake: Place biscuits on the prepared sheet, brush tops with a bit of milk, and bake for 12-15 minutes, or until the tops are golden brown.

### SWAPS & NOTES

Chives, dill, parsley, thyme, or even green onion tops all work beautifully.

Cottage Cheese : Small curd works best.

If yours is watery, strain it slightly.

Garlic powder : Optional, but gives it that warm, savory biscuit shop taste.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-herbed-biscuits-with-cottage-cheese-a-rustic-baking-favorite/>