

## **Rosemary, Cornmeal, Pepper Biscuits**

Biscuits are the best! I love making them in all sorts of variations and these are a favourite...if you like rosemary you are going to love these! Warm out of the oven, eaten as is or with some butter, serve with a stew or a steaming bowl of soup, or how about a little leftover sliced roast beef, roast chicken or roast pork? Why not?

2 cups unbleached flour (or ½ cup wholewheat flour & 1 ½ cups unbleached flour)  
1/3 cup yellow cornmeal  
1 Tbsp. sugar  
1 Tbsp. baking powder  
1 Tbsp. chopped fresh rosemary  
1 tsp. salt  
½ tsp. baking soda  
½ tsp. freshly ground black pepper  
½ cup cold butter, cut into cubes  
1 cup buttermilk + a bit more if necessary  
1 egg, lightly beaten (for glazing the biscuits)

### **Garnish:**

1 Tbsp. yellow cornmeal  
½ tsp. freshly ground black pepper

Preheat the oven to 425 F. & line a rimmed baking sheet with baking parchment; set aside until ready to use.

In a large bowl, or in the bowl of a food processor, combine the flour, cornmeal, sugar, baking powder, rosemary, salt, baking soda & pepper. (If using the processor don't add the rosemary now). Cut in the butter until it's in tiny bits. If you have done this in the processor, place the mixture into a large bowl; then stir in the rosemary. Pour in the buttermilk & stirring with a fork, stir until mixture comes together into a mass; adding a tiny bit of buttermilk if all the flour is not moistened (perhaps a tablespoon more). Gather the dough and form into a ball; pat out on a floured work surface to a thickness of 1". Cut into 12 squares or diamond shapes; place on the prepared baking sheet. Brush with a little of the beaten egg; then sprinkle with the combined 1 Tbsp. cornmeal & black pepper.

Place in the oven & bake for 15 – 20 minutes until browned & cooked through.

\*\*The biscuits freeze well. Simply thaw & place on a baking sheet & reheat at 350 F. until warmed through, approximately 8 minutes.