

Pull-Apart Salt + Pepper Cheddar-Frico Biscuits

Get your Frico On These Biscuits

Makes 10 biscuits

Frico: A thin, lacy cheese crisp, made by baking finely grated cheese (traditionally Parmigiano-Reggiano) in the oven or in a skillet. And it's about to enrobe your biscuits.

Please allow me to micromanage your eating experience: These biscuits are best enjoyed WARM, within a day or two of baking. They reheat super well, at 325 degrees for 10-12 minutes. Don't cheat this! You can also freeze fully baked biscuits and rewarm in oven. And! Refer to norasingley.substack.com/p/broken-hearted-newsletter-launch for dough-making tutorial videos.

A note on cheddar: more and more I'm seeing 7-ounce blocks of cheddar, rather than 8-ounce blocks. I've tested the recipe using 7 ounces of cheese and the biscuits turn out equally delicious, so if that's your only option, go for it.

1 stick unsalted butter, plus additional for greasing parchment paper

2 1/4 cups plus 2 teaspoons all-purpose flour, divided

8 ounces sharp white cheddar, grated on the large holes of a box grater, divided (roughly 3 1/2 lightly packed cups total)

2 3/4 teaspoons baking powder

Kosher salt and freshly ground black pepper

1 3/4 cups heavy cream

Flaky salt, for finishing

1. Preheat oven to 425 degrees with a rack in the center. Line a rimmed, half-sheet baking pan (13" x 17 1/2") with parchment paper. Lightly grease the parchment with butter.

2. Cut the butter into 1/2-inch cubes. Return to the refrigerator to keep cold.

3. In a medium bowl, combine the 2 teaspoons of flour and HALF of the cheese. Toss to coat and transfer to the refrigerator. (This is the frico mixture and you'll sprinkle it around the biscuits later, halfway through baking.)

4. In a large bowl, whisk to combine the remaining 2 1/4 cups flour, baking powder, 1 teaspoon pepper, and 1 1/4 teaspoons salt. Add the butter and the remaining cheese and toss to combine.

5. Using your hands, begin working the butter and cheese into the dry ingredients, rubbing, pressing, and flattening the butter cubes as if you're slowly "snapping" your fingers. As you "snap," run your thumb along the top portions of your 2nd and 3rd fingers. Continue until the butter is well-incorporated and the mixture resembles coarse crumbs with some slightly larger, pea-sized pieces of butter remaining. Working somewhat quickly, this process takes me 2 1/2 to 3 1/2 minutes, depending on how cold the butter is. If you feel the mixture has warmed at this point, transfer to the refrigerator for 10 minutes to chill while you clean up. (Biscuit dough should remain nice and cold; chilled ingredients encourage steam in the oven and yield more tender results. Cold dough also makes for biscuits that hold their shape when they bake.)

6. Pour the cream around the sides and into the center of the bowl, simultaneously stirring and folding with a rubber spatula. Continue stirring only until no dry bits remain, being sure to scrape the bottom of the bowl.

(Unincorporated flour always seems to collect there.) Dough will be a bit shaggy and rough. To prevent tough biscuits, DON'T OVERMIX.

7. Working with a heaping $\frac{1}{3}$ cup of the dough at a time, gently scoop mounds with a large spoon or $\frac{1}{3}$ cup measure, about 2 $\frac{1}{2}$ to 3-inches in diameter. Place on the prepared pan. Repeat with the remaining dough, forming 10 rounds total, spacing them 1 $\frac{1}{2}$ to 2-inches apart and evening them out as you go. Sprinkle the tops with flaky salt and a generous amount of additional cracked black pepper. (If you have the time and the space, transfer baking sheet to the refrigerator or freezer to chill for 10 minutes or so, which will help the biscuits keep their shape.) Transfer to the oven.

8. **Reduce oven temperature to 400 degrees.** (Going in at a hotter temperature will help set the shape of the biscuits, and reducing the temperature will let the biscuits properly cook through without burning first.) Bake until edges are set and the biscuits are beginning to turn lightly golden in spots, about 13-15 minutes. (Take a look at the mid-bake reference photo to check your color against the example.)

9. Retrieve the reserved frico mixture from the refrigerator. Remove the baking sheet from the oven. Sprinkle the cheese to surround the biscuits, coating the surface of the baking sheet. If any cheese falls on top of the biscuits, that's totally fine. Note: if the biscuits have spread too close to one another, gently nudge them apart with a metal spatula before sprinkling the cheese. Return to the oven (rotating the baking sheet so that the biscuits that were in the back are now in the front) and continue to bake until the cheese has frico'ed and turned lightly golden, about 12-14 minutes more. You're going for *lightly* golden. The color of the cheese should be the real indicator of doneness here: better to slightly underbake the biscuits than overbake the frico. (Frico that turns too golden can taste a touch bitter... so watch that oven.) Let sit until just cool enough to handle, and, using a small spatula or knife, break apart into frico-enrobed biscuits. Eat warm!

REMINDER! A cold biscuit ain't delicious. Reheat any leftover biscuits at 325 degrees until warmed through, about 10-12 minutes.

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