



THE WORLD'S FINEST AGED CHEDDAR



BALDERSON DOUBLE CHEDDAR BISCUITS

2 cups	all-purpose flour	500 mL
4 tsp	baking powder	20 mL
1/3 cup	cold butter	75 mL
1/2 cup	smoked cooked ham, finely diced	125 mL
1/2 cup	shredded Balderson Double Smoked Cheddar	125 mL
1/4 cup	shredded Balderson 6 year Cheddar	50 mL
1 cup	milk or light cream	250 mL
	Additional shredded Double Smoked Cheddar (optional)	

Preheat oven to 425°F (220°C). Combine flour and baking powder. Cut in butter, with pastry blender or 2 knives, until about the size of small peas (food processor may be used for this step). Stir in ham and cheeses. Make a well in centre of flour mixture and add milk. Stir with fork just until flour is moistened.

Turn dough onto lightly floured board and knead gently 8-10 times. Pat or roll dough to 1/2-inch (2 cm) thickness. Cut dough with 2-inch (5 cm) round cookie cutter. Place on parchment paper-lined baking sheet (or ungreased baking sheet). Sprinkle tops of biscuits with additional shredded Smoked Cheddar cheese for a crunchy golden crust, if desired.

Bake for 12-15 minutes or until golden brown. Serve warm, with butter, if desired. Biscuits may be frozen and reheated. Makes 15-18 biscuits.