

Cornbread Cheddar Biscuits

Ingredients

8 servings

6oz. extra-sharp yellow cheddar, coarsely grated (about 2 cups)

½ cup (69 g) fine-grind cornmeal

⅓ cup (67 g) sugar

2 Tbsp. finely chopped sage

1½ tsp. baking powder

1½tsp. Diamond Crystal or 1 tsp. Morton kosher salt

2 cups (250 g) all-purpose flour, plus more for surface

1 cup (2 sticks) chilled unsalted butter, cut into small pieces

½ cup fresh or (frozen, thawed) corn kernels

¾ cup plus 2 Tbsp. (or more) buttermilk

Flaky sea salt



Preparation

1. Step 1

Pulse **6 oz. extra-sharp yellow cheddar, coarsely grated (about 2 cups), ½ cup (69 g) fine-grind cornmeal, ⅓ cup (67 g) sugar, 2 Tbsp. finely chopped sage, 1½ tsp. baking powder, 1½ tsp. Diamond Crystal or 1 tsp. Morton kosher salt, and 2 cups (250 g) all-purpose flour** in a food processor a couple times to combine. Add **½ cup (1 stick) unsalted butter, cut into small pieces**, and pulse a few times to coat. Add remaining **½ cup (1 stick) unsalted butter, cut into small pieces**, and pulse until pea-size and completely coated (about 6 pulses). Transfer cheddar mixture to a medium bowl and set aside.

Step 2

Process $\frac{1}{2}$ **cup fresh (or frozen, thawed) corn kernels** and $\frac{3}{4}$ **cup buttermilk** in same processor (no need to clean) until smooth, about 1 minute. Pour into a measuring glass. You should have 1 cup corn mixture; pour in more buttermilk to get there if you are short. Pour into reserved cheddar mixture and mix together with a rubber spatula.

Step 3

Turn out onto a generously floured surface and knead until dough comes together (it will be crumbly but workable). Shape into a rough rectangle and, using a bench scraper, straighten edges.

Step 4

Cut dough in half; stack 1 half on top of the other. Using your hands and bench scraper, press back into a rectangle. Repeat process 3 times. Roll out dough to about a 6x4" rectangle. Transfer to a baking sheet and chill at least 1 hour.

Step 5

Preheat oven to 400°. Cut dough into 8 biscuits. Place on a parchment-lined baking sheet, spacing 3" apart. Brush tops with remaining **2 Tbsp. buttermilk**, then sprinkle with **flaky sea salt**.

Step 6

Bake biscuits, rotating baking sheet halfway through, until golden brown, 25–35 minutes. Serve warm.