

# **ROASTED BEET & FETA BISCUITS** (makes 10-12)

Recipe adapted from King Arthur Flour

## Ingredients:

2 cups King Arthur Unbleached Self-Rising Flour  
2 small or 1 medium beet, roasted  
1 cup heavy cream  
1 cup crumbled sheep's milk feta

## Directions:

Preheat oven to 425F. Line baking sheets with parchment paper.

Puree the heavy cream and beet(s) together in a food processor. Add to flour in a medium bowl. Stir in feta. Stir together. Pour dough onto a floured surface and knead a couple times until dough comes together. Pat until  $\frac{3}{4}$  inch tall. Cut out using a 2" biscuit cutter.

Transfer to prepared baking sheets. Bake for 15-18 minutes or until golden brown. Eat with avocado or eggs or on their own!