



# Biscuit Breakfast Sandwiches

For the biscuits:

2 cups (10 oz./315 g) unbleached all-purpose flour

2 1/2 tsp. baking powder

1/2 tsp. salt

6 Tbs. (3/4 stick) (3 oz./90 g) cold unsalted butter, cut into cubes

3/4 cup (6 fl. oz./180 ml) milk

For the filling:

Scrambled eggs

Shredded cheddar cheese

Cooked bacon, turkey or beef

Chopped green onions

Sliced avocado

Sliced tomato

To make the biscuits, preheat an oven to 425°F (220°C). Line a large rimmed baking sheet with parchment paper.

# Biscuit Breakfast Sandwiches

In a bowl, using a fork, stir together the flour, baking powder and salt. Add the butter and toss it well to coat with the flour mixture. Using a pastry blender or 2 knives, cut in the butter just until the mixture forms coarse crumbs the size of small peas. Pour in the milk and mix with the fork just until the flour mixture is moistened and a loose dough is formed.

Turn the dough out of the bowl onto a lightly floured work surface and press it gently a few times until it clings together. Using a light touch or a lightly floured rolling pin, press or roll the dough into a rough square about 3/4 inch (2 cm) thick. Using a long chef's knife, cut straight down and lift straight up to make 12 square biscuits. Place the biscuits on the prepared baking sheet, spacing them 1 inch (2.5 cm) apart. Bake until the biscuits are firm to the touch and golden brown, 15 to 18 minutes.

Remove the biscuits from the oven and split them crosswise while still warm. Fill with your desired fillings and serve immediately. Makes 12 biscuits.

WILLIAMS  
SONOMA  
CALIFORNIA



Find more Recipes Of The Week on Instagram @williamssonomamena. To learn how to cook this and other delicious recipes, contact our store to book a public or private cooking class at 2228 3101.