

Cheddar Herb Biscuits

1 c. flour
 1 c. fresh cheddar cheese
 1 tsp. thyme
 1/3 c. butter
 1 tsp. dried rosemary
 1 tsp. dried parsley

Combine the flour and crushed herbs in a large bowl. Cut in the butter with a pastry blender. Add the grated cheese and mix with your hands until the dough holds together. You may add a tablespoon of cold water, if necessary.

Form the dough into a ball and roll out to 1/2" thick on a lightly floured board. Cut out biscuits with a biscuit cutter or glass. Prick the top with a fork. Place biscuits on an ungreased cookie sheet and bake at 350° for 12-15 minutes.

Raspberry Mint Muffins



2 c. all purpose flour
 2 tsp. baking powder
 1/2 tsp. salt
 1/2 c. butter
 3/4 c. white sugar
 1/2 c. brown sugar
 1/3 c. packed, finely minced fresh chocolate mint leaves
 2 eggs
 1 tsp. vanilla extract
 1/2 c. milk
 2 c. fresh red raspberries, or very well drained (almost dry) thawed raspberries

Mix together flour, baking powder and salt in bowl; set aside. In mixer, beat butter, sugars, and mint till very light and fluffy. Add eggs, mix well. By hand, stir in flour till just moistened and well mixed. Fold in raspberries. Spoon into 9 paper lined Texas muffin cups or 12-15 regular muffin cups. Bake 375° till tops spring back when touched and are golden.

Jan Jacobson



Hyssop was regarded a holy herb and was strewn on the floors of Medieval churches both for it's scent and it's purifying powers.