THE J.M. SMUCKER Co

Feta Spinach Biscuits

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	12	N/A

Ingredients

- 1/2 cup (125 mL) cooked spinach, dried well
- 3/4 cup (175 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk, cold
- 3 tbsp (45 mL) vinegar
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/3 cup (75 mL) All Vegetable Shortening, cold, cut in pieces
- 3/4 cup (175 mL) crumbled feta cheese
- 1/4 cup (50 mL) chopped fresh dill
- 2 tbsp (30 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- sprinkle with Kosher salt or coarse salt (optional)

Directions

Step 1:

Preheat oven to 400ºF (200ºC). Line a baking sheet with parchment paper.

Step 2:

Cook spinach according to package directions. Rinse with cold water and dry well. Chop. You should have 1/2 cup (125 mL). Reserve.

Step 3:

Combine milk and vinegar in small bowl. Reserve.

Step 4:

Mix flour, baking powder, baking soda and salt in large bowl. Cut in shortening until it is in pea size bits. Add reserved evaporated milk, spinach, feta cheese and dill. Mix to combine. Gather dough into a ball and gently knead everything together.

Step 5:

Pat dough on a lightly floured work surface until it is 3/4” (2 cm) thick round. Cut with a 2” (5 cm) cookie cutter. Gather up scraps and repeat with remaining dough. Transfer to prepared baking sheet. Brush with remaining 2 tbsp (30 mL) milk and sprinkle with salt.

Step 6:

Bake in preheated oven for 12 to 15 minutes, or until lightly golden.

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