THE J.M. SMUCKER Co

# Green Onion and Sesame Biscuits

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

## Ingredients

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

  **Robin Hood**® Original All Purpose Flour

- 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
- 1 cup (250 mL) plain yogurt
- 1/2 cup (125 mL) thinly sliced green onion
- 1 clove minced garlic
- 2 tbsp (30 mL) plain yogurt
- 2 tbsp (30 mL) sesame seeds

## Directions

**Step 1:**

Preheat oven to 450ºF (220ºC). Line a baking sheet with parchment paper.

**Step 2:**

Mix flour, baking powder, baking soda and salt in large bowl. Cut in shortening with pastry blender or fingers until it is in pea size bits. Add yogurt, green onions and garlic. Mix to combine. Gather dough into a ball and gently knead everything together.

**Step 3:**

Pat dough on a lightly floured work surface until it is 3/4” (2 cm) thick round. Cut with a lightly floured 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) yogurt and sprinkle with sesame seeds.

**Step 4:**

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

## Images

SINCE 1909.