

Biscuits with Goat Cheese and Blueberry Compote

Yield: 4 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/arrowroot-biscuits-recipe-indian>

Ingredients:

- 1 quart milk goat, not ultra pasteurized
- 1/3 cup fresh lemon juice
- 3/4 cup all purpose flour plus extra for dusting
- 1/4 cup wheat whole-, all-purpose or pastry flour
- 1/8 teaspoon baking soda
- 1/2 tablespoon baking powder
- 1/2 teaspoon salt
- 3 tablespoons unsalted butter very cold, cubed
- 1/2 cup buttermilk
- 1 1/2 cups blueberries
- 3 tablespoons water
- 1 tablespoon fresh lemon juice
- 1/4 cup sugar
- 1 teaspoon arrowroot or cornstarch
- 1 teaspoon water

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 61 grams
3. Cholesterol: 50 milligrams
4. Fat: 15 grams
5. Fiber: 2 grams
6. Protein: 17 grams
7. SaturatedFat: 9 grams
8. Sodium: 740 milligrams
9. Sugar: 36 grams

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