Savory Buttermilk Biscuits

2 cups flour
1 tbsp baking powder
1/2 tsp salt
1/2 cup butter
1 cup buttermilk
2 tbsp Jalapeno pepper diced
1/2 cup cubed Cheddar cheese

TOPPING
1 egg, 1 tbsp water whipped
2 green onion, sliced

Per-heat oven to 425 degrees. Combine flour, baking powder, and salt and sift together.

Using a pastry knife cut in cold butter until the flour and butter looks like a coarse sand.

Fold in diced Jalapeno peppers and small cubed Cheddar cheese, followed by slowly adding buttermilk to form a soft dough.

Scoop large dollops of the dough and place on buttered cookie sheet, brush with egg wash and top with green onions.

Place in oven for 16 to 18 minutes, the biscuits should be golden to dark brown on the tips.

Remove and serve right away with butter, jam, and honey.