**Spicy Cheese Biscuits (Boyikos)**

**Kosher, Vegetarian** / **Makes 10 to 12 biscuits**

**Prep time**: 15 minutes / **Cook time**: 20 minutes

Boyikos and their larger version, boyos, are Sephardi cheese pastries of various shapes and forms. Here an easy biscuit-style version creates finely flaky biscuits with a spicy finish. This recipe is adapted from recipes by chef and food historian Joyce Goldstein. Olive oil is traditional, but melted, slightly cooled butter can be substituted.

Ingredients

2 ½ cups all-purpose (plain) flour

2 teaspoons baking powder

1 teaspoon kosher salt

½ teaspoon red pepper flakes, minced

Freshly ground black pepper

1 cup shredded sharp cheddar cheese, plus more for topping

¾ cup olive oil

¼ cup cold water

1. Preheat the oven to 180 degrees Celsius and line a sheet pan with parchment paper.

2. In a large bowl, combine flour, baking powder, salt, red pepper flakes, and black pepper to taste. Stir in the cheese, then the oil and water to form a dough.

3. Transfer the dough to a flat surface and press until about ½ inch (approx. 1.5cm) thick. Cut rounds with a 6cm (approx.) biscuit cutter.

4. Place the biscuits on the prepared sheet pan and sprinkle with the remaining cheese. Bake until lightly browned, about 20 minutes. Serve warm or at room temperature.

Equipment list

Large Bowl

Baking pan

Baking/parchment paper

5 or 6cm biscuit cutter