

Quick Cheese Biscuits



PREPARATION TIME
10 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
tomato soup



**MONEY.
Cook's
SAVER.**

Instead of tossing out that small piece of leftover ham, dice it into small cubes and add it with the cheese when making these flaky biscuits. Double the recipe to be sure you have enough for seconds!

SHOPPING LIST

- Cheddar cheese

ON HAND

- milk • butter • flour
- baking powder • salt

Quick Cheese Biscuits

INGREDIENTS

- 1 cup all-purpose flour
- 1/4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup shredded sharp Cheddar cheese
- 2 tablespoons butter or margarine
- 2/3 cup milk

MAKES **8** BISCUITS

COOK'N
Express

- It's much easier to cut butter into flour when it is well chilled. If using margarine, place it in the freezer for about 10 minutes.
- Double the recipe without doubling the baking time! Just use two baking sheets. Bake both batches together, switching their positions halfway through baking so that the biscuits brown evenly.

Make Ahead

Freeze these biscuits to have for mini egg sandwiches. Defrost biscuits; reheat in a warm oven for 10 minutes. Fill with scrambled eggs, bacon and Cheddar.

◆ VARIATION

Complement a spaghetti dinner: use Parmesan cheese instead of Cheddar and add 1/2 teaspoon dried basil in step 1.

1 Preheat oven to 450°F. Combine flour, baking powder and salt in a medium bowl. Stir in Cheddar.



2 Cut in butter using a pastry blender or 2 knives until coarse crumbs form.

3 Using a fork, stir milk into flour mixture until a soft dough forms. Do not overmix or overwork dough.



4 Drop dough in heaping tablespoons, 1 inch apart, onto an ungreased baking sheet. Bake until biscuits are firm to the touch, about 15 minutes.