

Easy-Peasy Cheesy Garlic Biscuits

Makes 2 dozen

3 c. Basic Quick Mix*

1/4 c. whole sugar (such as Brown Cane Sugar, Rapadura, Panela, etc.)

1 tsp. garlic powder

1 c. grated cheddar cheese

1/2 c. butter, melted

1 1/2 c. whole milk

1. Preheat oven to 390° F, or 375° F for convection.
2. Sift Quick Mix, sugar, and garlic powder together. Use spatula to mix in grated cheddar.
3. Melt butter over low temperature. Cut in to flour mixture until crumbly. Add milk and mix. You may need to knead the dough a

few times in the bowl to mix completely, but do not mix any more than necessary.

4. Drop by teaspoonfuls onto baking sheet (I love to use my Pampered Chef stoneware.) Bake for 15 minutes (8-12 minutes for convection) until biscuits become golden.
5. Serve slathered with butter.

Recipe here:

<http://www.talenawinters.com/wintersdayin/2010/01/yay-for-cooking-shortcuts>

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