

Country Cheese Biscuits

This is a winner when cooking a big breakfast. Guests won't believe that you made biscuits from scratch, yet they are totally easy.

2 Cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoons salt

1/2 Cups butter

1 Cups shredded cheddar cheese

2/3 Cup milk



Preheat the oven to 425° F. Lightly grease a baking sheet.

In a mixing bowl, combine flour, salt and baking powder. Cut in butter with a pastry cutter until it resembles coarse crumbs.

Stir in the cheese and milk. Mix with a fork until the dough comes together and forms a ball.

Turn the dough out onto a lightly floured board and knead 5 – 6 times. Roll the dough out to a 1 inch thickness. Cut with a 2 inch biscuit cutter.

Bake for 12 – 15 minutes or until they are a light brown.

Optional: Brush the tops of the biscuits with 2 Tablespoons melted butter after removing from the oven.