September 19, 2018 Cheese Biscuits

Ingredients:

2 c. baking Bisquick
½ c. lightly packed, grated Cheddar cheese
½ tsp. garlic powder
½ tsp. butter
2/3 c. milk

Directions:

Preheat your oven to 450°. In a large bowl, with wooden spoon, toss together baking mix and cheese until well mixed. Add milk, stirring until soft dough forms. Beat vigorously with spoon for 30 seconds. Drop by heaping teaspoonfuls onto un-greased baking sheet. Bake 8 to 10





minutes or until golden brown. Melt butter and stir in garlic powder. Brush over warm biscuits before removing from baking sheet. Serve warm. Makes 10 to 12 biscuits.

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