

Cheese Biscuits

Written by

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Tasty treats at a cocktail party or accompanying a lunch or dinner soup. . .

Ingredients:

- 3 cups flour
- 4 tsp baking powder
- 1 ¼ tsp salt
- ¾ tsp baking soda
- 1 cup grated cheddar cheese
- 4 heaping TBS Crisco lard
- 1 ¼ cup buttermilk

Directions:

1. Into a large mixing bowl combine flour and next 4 ingredients, combining well
2. Add Crisco and buttermilk, thoroughly combining
3. Knead 3 times and roll out to about 1/4" thick
4. Cut with small round cutter or jigger
5. Place on lightly greased cookie sheet and bake in preheated 425° oven for 8 minutes, until biscuits rise and turn golden brown

Yields about 40