



Cheese Biscuits

Ingredients

- 2 cups All-Purpose Flour
- 2 teaspoons Baking Powder
- 1/2 teaspoon Salt
- 1/4 teaspoon Baking Soda
- 1/3 cup Shortening
- 1 cup Grated Cheddar Cheese
- 1/3 to 1/2 cup Buttermilk (more or less as needed)

Directions

Preheat oven to 425 degrees.

In a medium bowl, add flour, baking powder, salt and baking soda. Mix together with a fork. Add shortening, breaking up any large pieces, until it resembles coarse sand or tiny pebbles. Using a fork, mix in the cheese.

Make a well in the center. Add the buttermilk. Using a fork, blend the buttermilk with the dry ingredients just until blended. (You may have to add a teaspoon or so at a time, if necessary, to get a wet – but not sopping wet – batter.)

On a well-floured board, place your dough. Lightly flour the top and press into a disk that is 1/2" thick. Using a cookie cutter, cut biscuits as closely as possible. Place on an ungreased cookie sheet or in a cake pan, with biscuits just touching.

Bake at 425 degrees for approximately 10 to 15 minutes, or until the biscuits are a golden brown. Remove from the oven and allow to sit for five minutes, if possible!