

Cheese Biscuits

Makes about 12 medium size biscuits



Notes: I use butter-flavored shortening, but use regular if that's all you have. If you don't have buttermilk (I usually don't), pour a scant 1 tablespoon of white vinegar into the 3/4 measuring cup and then fill it up with milk. Let it sit while you get the rest of your ingredients together and then pour it in at the end. The butter topping makes quite a bit, so if you know that you won't want to slather your biscuits with it, you can cut it down some. My husband likes a lot of butter!

For the biscuits:

1 2/3 cups all purpose flour
2 teaspoons baking powder
3/4 teaspoon salt
1/4 teaspoon baking soda
1/2 teaspoon garlic powder
1/4 cup shortening
1 1/4 cups sharp cheddar cheese, grated
3/4 cup buttermilk

For the topping:

1/4 cup butter
1/2 teaspoon garlic powder
1/4 teaspoon dried parsley

Preheat your oven to 450 degrees.

In a large bowl, stir together the flour, baking powder, salt, baking soda, and garlic powder. Using a fork, mix in the shortening until it is broken down and resembles coarse crumbs. Stir in the cheese. Add in the milk and then stir until combined. Drop by spoonfuls onto a greased baking sheet, leaving a couple of inches between the biscuits.

Bake for 12-14 minutes until the tops are brown.

While the biscuits are baking, melt the butter. Stir in the garlic powder and parsley and then brush over the tops of the hot baked biscuits. Serve immediately.

Adapted from AllRecipes

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