

Taste of Home



Easy Cheesy Biscuits Recipe

★★★★☆

I'm a big fan of homemade biscuits but not the rolling and cutting that goes with them. The drop biscuit method solves everything. —Christina Addison, Blanchester, Ohio

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 12 servings

Ingredients

3 cups all-purpose flour

3 teaspoons baking powder

1 tablespoon sugar

1 teaspoon salt

3/4 teaspoon cream of tartar

1/2 cup cold butter

1 cup shredded sharp cheddar cheese

1 garlic clove, minced

1/4 to 1/2 teaspoon crushed red pepper flakes

1-1/4 cups 2% milk

Directions

1. Preheat oven to 450°. In a large bowl, whisk flour, baking powder, sugar, salt and cream of tartar. Cut in butter until mixture resembles coarse crumbs. Stir in cheese, garlic and pepper flakes. Add milk; stir just until moistened.
2. Drop dough by heaping 1/4 cupfuls 2 in. apart onto a greased baking sheet. Bake 18-20 minutes or until golden brown. Serve warm. **Yield:** 1 dozen.

Nutritional Facts

1 biscuit: 237 calories, 12g fat (7g saturated fat), 32mg cholesterol, 429mg sodium, 26g carbohydrate (2g sugars, 1g fiber), 7g protein.

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