

Cheesy Cheddar Biscuits

2 CUPS SELF-RISING FLOUR
1/2 STICK BUTTER (FROZEN AND GRATED) OR
ROOM TEMPERATURE BUTTER
1 1/2 CUP CHEDDAR CHEESE (GRATED)
1 TSP. GARLIC POWDER (OPTIONAL)
1 TBSP. LITE HOUSE FREEZE DRIED (SALAD
BLEND)
1 TSP. ONION POWDER
ABOUT A CUP OF WHIPPING CREAM (OR WHOLE
BUTTERMILK)

Put flour in a batter bowl. Add butter and toss well (or blend in with blending fork if butter is room temperature). Toss cheese into mix, and add herbs and onion powder. Add whipping cream until batter is good and sticky and there is no flour left on the bottom of the bowl.

Drop out on a greased baking pan (or parchment) and
bake at 450 degrees F for 20 minutes. Enjoy!

“We love these with soup or chili, and of course, take them to a potluck!” – Tammy