

Cheddar Biscuits

2 ½ cups Bisquick

4 Tbsp cold butter, cubed

1 cup heaping grated Swissland Cheddar Cheese (sold at Red, White & Blush)

¾ cup cold whole milk

¼ tsp. Galena Garlic Company Galena Garlic Blend (sold at Red, White & Blush)

Topping:

2 Tbsp butter, melted

½ tsp Galena Garlic Company Garlic Blend (sold at Red, White & Blush)

Preheat oven to 400 degrees. Combine Bisquick with cold butter using pastry cutter or fork. Leave small chunks of butter in mixture about the size of peas. Add the cheese, milk, and garlic blend. Mix until well combined but do not overmix. Drop 1/8 cup (or 2 Tbsp) batter onto lightly greased cookie sheet. Bake 15-17 minutes until tops turn brown. Take out of oven and brush topping over tops of biscuits.

Makes approximately 20 dinner size biscuits.