



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Cheddar Cheese Biscuits

Ingredients

1 $\frac{3}{4}$ cups (475 ml) all-purpose flour
4 tsp (20 ml) baking powder
1 tbsp (15 ml) roasted garlic and peppers seasoning
 $\frac{1}{2}$ tsp (2.5 ml) garlic powder
1 tbsp (15 ml) granulated sugar
 $\frac{1}{2}$ tsp (2.5 ml) salt
 $\frac{1}{4}$ cup (60 ml) cold butter, cut into cubes
1 cup (250 ml) milk
1 cup (250 ml) shredded cheddar cheese

Preparation

Preheat oven to 425°F (220°C). In a large bowl, combine the flour, baking powder, seasoning, garlic powder, sugar, and salt. Add the butter to the dry ingredients. Using a pastry blender, cut in butter until it resembles breadcrumbs. Add in the milk and cheddar cheese and mix just until combined. Drop the biscuits on a greased baking sheet using a small ice cream scoop. Bake for 10 minutes. Enjoy!

Makes: 30 biscuits