

Cheddar Cheese Biscuits by Some Old Family Recipes

Lauralee:

Cheddar Biscuits:

2 cups all-purpose flour

4 teaspoons of baking powder

1 tablespoon of sugar

1/4 teaspoon baking soda

1/2 teaspoon of salt (omit if you want)

1/2 cup shortening (I used Crisco butter flavor)

3/4 cup of buttermilk

3/4 cup shredded cheddar cheese (the sharper the cheddar the more you'll taste it in the biscuits).

Preheat oven to 450 degrees F, Mix together the dry ingredients, Cut in the shortening until you have coarse crumbles, then add milk all at once. Stir together until dough clings together. Now knead in the shredded cheese. Roll or pat to 1/2 inch thickness on a floured board or parchment paper (I use parchment paper and use that paper again to put on my baking sheet for the biscuits). Use a biscuit cutter or glass (I use a glass I don't own a biscuit cutter) and cut out 8-12 biscuits (it will depend on the diameter of the glass). Place parchment paper on baking sheet (do not grease), then place biscuits on the cookie sheet. Cook in the 450-degree F oven for 10 to 12 minutes (I think I made my biscuits a bit thicker because it took almost 14 minutes for them to get cooked through), until they are golden brown and cooked through. My husband said I should have added some cooked crumbled bacon in them, but I didn't have any and he ate them just fine.