

RECIPE

# Cheese Biscuits



Ready in 40 minutes, consisting of:

Prep Time 20 minutes

Baking & Cooling Time 20 minutes

Recipe Courtesy of:

[Linda Reddin](#) &

[A Strategic Edge Coaching.](#)

## Ingredients

- 2 cups All-Purpose Flour
- 1 Tbsp. Baking Powder
- 1 250g (8 oz.) Brick Cream Cheese
- 1 cup Shredded Cheese
- 1 cup milk (dairy or non-dairy)

## Preparation

1. **Mix dry ingredients in a large bowl.** Stir flour and baking powder until evenly distributed.
2. **Preheat oven to 450° F.** Grease baking sheet with vegetable oil spray, butter or shortening.
3. **Distribute the cream cheese evenly throughout the flour mixture.** Use a pastry cutter or two knives to cut the cream cheese into the dry ingredients until it resembles the size of rolled oats.
4. **Add remaining ingredients.** Stir in shredded cheese until blended well. Make a well in the center of the mixture, add the milk and lightly stir until even consistency is reached. (Don't over-stir.)
5. **Spoon evenly onto a greased baking sheet.** I use a heaping tablespoon measure to get 15 biscuits place three across and five down the sheet.
6. **Bake for 12-15 minutes** until lightly golden and springs back when touched.
7. **Tip:** The biscuits freeze well. Divide into smaller containers and use as needed.