

CHEESE BISCUITS

Ingredients:

2 oz. butter, room temperature (1/4 cup)
1/2 cup shredded Cheddar and Gouda cheeses
1/2 cup sour cream
1/2 tsp. dried parsley
1/4 tsp. dried thyme
1 cup flour
1 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt



Directions:

Heat oven to 350 degrees.

In a mixing bowl, combine the butter, cheeses, sour cream and herbs. Add the flour, baking powder, soda, salt. Stir together until blended.

Spoon the dough equally into 8-10 muffin cups.

Bake for 20 minutes until lightly browned.



Daryl Wood Gerber
TASTY ~ ZESTY ~ DANGEROUS

www.darylwoodgerber.com