



Cheese Biscuits

Wonderful served with ham, used as a base for appetizers, or accompanying a bowl of soup.

Yield: 9 to 12 biscuits

Ingredients

- 1 bag [Pamela's Biscuit & Scone Mix](#)
- ½ tsp salt
- ½ tsp black pepper
- 12 TBSP butter or butter alternative, well chilled, cut in ½" pieces
- 1 cup milk, soy, rice, or almond milk
- 2 tsp lemon juice or apple cider vinegar (Optional)
- 1 cup grated sharp cheddar cheese (or half cheddar half Parmesan)

Directions

Place rack in top third of oven and pre-heat oven to 400°.

In the bowl of a stand mixer, whisk Biscuit Mix and seasonings together with paddle attachment or pastry blender. Add butter and mix until pea-sized crumbs are formed. Add milk and cheese (and lemon juice or vinegar if using) and mix until just incorporated.

Scoop onto a piece of greased parchment or plastic wrap and gently form into a rectangle or circle. Using a second piece of greased wrap on top, gently pat or roll to 1" to 1½" high. Dough will be soft. Use dental floss to cut dough into 9 or 12 pieces, biscuit cutter dipped each time in rice flour, or greased knife to cut out biscuits and transfer to greased or parchment covered cookie sheet. Biscuits can be scooped rather than formed and cut for a short cut to the finish line (about 23 to 25 minutes for small or medium scoops).

Bake for 20 to 25 minutes until just starting to brown and biscuit tops are splitting open. Biscuits are fragile when hot. Serve with butter and/or honey.

Chef's Note: add lemon juice or apple cider vinegar to milk for a tangy addition (like buttermilk).

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