



Cream Cheese Biscuits

When you add cream cheese to biscuits, the flavor and texture go beyond decadent. Made with our [Biscuit & Scone Mix](#).

Yield: 9 large or 12 medium biscuits

Ingredients

- 1 cup (2 sticks) butter or butter alternative
- 8 ounces cream cheese
- 1 (13 oz) bag [Pamela's Biscuit & Scone Mix](#)
- $\frac{2}{3}$ cup milk or milk alternative

Directions

Place rack in top third of oven and preheat oven to 400°. In large bowl of an electric stand mixer with paddle attachment, beat butter and cream cheese together until creamy. Add biscuit mix and beat until pea-sized crumbs are formed. Add milk and beat until just incorporated. Scoop dough onto a piece of parchment paper or plastic wrap and gently form into a rectangle or circle. Place second piece of paper or wrap on top of dough, then gently pat or roll dough to a thickness of 1 1/2 inches. Dough will be soft. Peel off top paper or wrap. Use dental floss to cut dough into 9 or 12 biscuits in either wedges or squares. Alternatively, may use greased round or square biscuit cutter to cut biscuits. Use a spatula to transfer biscuits to a greased or parchment-covered cookie sheet, and place 1 or 2 inches apart. Bake for 20 to 25 minutes until just starting to brown and biscuit tops are splitting open. Biscuits are fragile when hot.

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