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# Cheese Biscuits II

*Eleanor Vest Howard*

*Party Recipes from the Charleston Junior League - 1993*

**1/2 cup (1/2 stick) butter (no substitutes)**

**1/2 pound sharp Cheddar cheese, grated**

**2 cups unbleached all-purpose flour**

**1/2 teaspoon salt**

**cayenne pepper (to taste)**

**2 tablespoons light cream**

Preheat the oven to 350 degrees.

In a large bowl, cream the butter and cheese together.

In a separate bowl, combine the flour, salt and cayenne pepper. Mix well.

Spoon the flour mixture into the butter and cheese mixture, one tablespoon at a time, mixing well after each addition. Add the cream. Mix well.

Roll out the dough on a floured surface. Cut with a small cutter (the size of a quarter or half-dollar coin). Prick each round with a fork.

Place on an ungreased baking sheet. bake until lightly browned, 10 to 12 minutes.

Yield: 4 dozen biscuits

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 972 Calories; 81g Fat (74.8% calories from fat); 57g Protein; 4g Carbohydrate; 0g Dietary Fiber; 258mg Cholesterol; 2486mg Sodium. Exchanges: 8 Lean Meat; 11 Fat; 0 Other Carbohydrates.*