
Cheese Garlic Biscuits

Preparation Time: 10 minutes

Start to Finish Time: 20 minutes

2 cups all-purpose baking mix

2/3 cup milk

1/2 cup (2 ounce) shredded cheddar cheese

1/4 cup butter, melted

1/4 teaspoon garlic powder

Preheat the oven to 450 degrees.

In a bowl, stir together the baking mix, milk and cheddar cheese until a soft dough forms. Stir vigorously for 30 seconds. Drop by tablespoonfuls onto an ungreased baking sheet.

Bake until golden, 8 to 10 minutes.

In a small bowl, stir together the butter and garlic powder. Brush over the warm biscuits.

Yield: 10 to 12 biscuits

Bread, Muffins

Per Serving (excluding unknown items): 735 Calories; 70g Fat (84.6% calories from fat); 20g Protein; 9g Carbohydrate; trace Dietary Fiber; 205mg Cholesterol; 898mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1/2 Non-Fat Milk; 12 1/2 Fat.