

Jalapeno Cheddar Biscuits

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Start to Finish Time: 25 minutes

This recipe freezes well.

2 cups all-purpose flour

3 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon dried thyme

1/2 teaspoon paprika

5 tablespoons cold butter

3/4 cup 2% milk

1 cup (4 oz) sharp Cheddar cheese, shredded

3 tablespoons diced pickled jalapeno slices

Preheat oven to 450 degrees.

In a large bowl, combine the flour, baking powder, salt, thyme and paprika.

Cut in the butter until the mixture resembles coarse crumbs.

Stir in the milk, cheese and jalapeno.

Turn onto a lightly floured surface. Knead 8 to 10 times. Pat or roll out to a 1/2-inch thickness. Cut with a floured 2 1/2-inch biscuit cutter.

Place two inches apart on an ungreased baking sheet.

Bake for 12 to 14 minutes or until golden brown.

Serve warm.

Yield: 15 biscuits

Per Serving (excluding unknown items): 1978 Calories; 101g Fat (46.1% calories from fat); 61g Protein; 205g Carbohydrate; 7g Dietary Fiber; 288mg Cholesterol; 3915mg Sodium. Exchanges: 12 1/2 Grain(Starch); 4 Lean Meat; 1/2 Non-Fat Milk; 17 Fat; 0 Other Carbohydrates.