Garlic and Cheese Biscuits

425 degrees

Biscuits:

2c flour

3t baking powder

½t salt

¼t garlic salt

6T butter, cold and cubed

½c cheddar, shredded

3 eggs

½c milk

Topping:

¼c butter, melted

¼t garlic salt

½t Italian seasonings

Combine dry ingredients in mixing bowl, cut in butter until crumbly, stir in cheese. In separate bowl mix eggs and milk. Make a well in the dry ingredients and pour milk mix in. Stir well. Drop by the spoonful onto an ungreased cookie sheet.

Bake 8-10min or until tops are golden brown.

Meanwhile mix ingredients for topping. Immediately upon removing biscuits from oven, brush with topping.

Serve warm.