



CW Cafe Today



CW Cafe Today Biscuits

Country Style Cheddar Biscuits



Prep Time: 15 Cooking Time: 10 - 12 Servings: 6 - 9 depending on size.



Ingredients

- 3 cups Biscuit mix
- 1 teaspoon salt
- 3/4 cup Low Fat Butter Milk
- 1/4 cup Low Fat Sour Cream
- 3 tablespoons of Olive Oil
- 1 egg, beaten
- 1/4 cup Club Soda
- 1 Cup Triple Cheddar Cheese

Steps

1. Preheat oven 425 degrees.
2. Combine all ingredients in a large mixing bowl and stir until soft dough forms. Sprinkle flour on pastry board and on hands and knead dough, then flatten dough to about 1/2 " thick. Cut out biscuits with biscuit or cookie cutter. Place on baking sheet lined with parchment paper and bake for 10 - 12 minutes or until golden brown.
3. While biscuits are baking, melted 3 tablespoons of butter or margarine in the microwave oven for about 30 seconds. Then set aside.
4. When biscuits are done, pour melted butter over them and then serve.