

CHEESY GARLIC BISCUITS

2 C. baking mix (like bisquick)

1 C. finely shredded Colby jack cheese

1/4 tsp. garlic powder, a pinch more for the butter

1/2 to 3/4 C. milk

2 T. melted butter

1/4 tsp. dried chives

Combine the baking mix, 1/4 tsp. garlic powder and cheese. Stir in the milk, a little at a time until a soft dough forms. Spray a small ice cream scoop with cooking spray. Scoop the dough onto a lightly greased baking sheet. Wet your fingers and gently press down just a tad (don't flatten them). Bake in a 375 degree oven for 15-20 minutes or until lightly browned. Combine the butter, chives and a pinch of garlic powder. Brush the biscuits with the butter when removed from the oven.

Janets Appalachian Kitchen