**Cheddar Biscuits**

2 c. flour

1 T. baking powder

½ t. salt

½ c. sharp cheddar cheese, grated

1/3 c. shortening

2/3 – 3/4 c. milk

**Instructions:**

1. Preheat oven to 425 degrees
2. Combine flour, baking powder, salt, and cheese in mixing bowl.
3. Cut in shortening with pastry blender until particles are about the size of peas.
4. Add milk, stir with fork until mixture forms a soft ball.
5. Turn dough out onto lightly floured surface. Knead 8-10 times.
6. Roll dough into circle about ½ inch thick. Cut out biscuits with a round biscuit cutter and place on ungreased baking sheet about 2 inches apart.
7. Bake until golden brown, about 12-15 min.

Yield: 12 biscuits