THE J.M. SMUCKER Co

Cheese Biscuits

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	20	N/A

Ingredients

- 2 cups (500 mL) **Robin Hood®** Best For Cake & Pastry Flour

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- 2 1/2 tsp (12 mL) baking powder
- 1 tsp (5 mL) salt
- 1/2 tsp (2 mL) baking soda
- 1/2 cup (125 mL) All Vegetable Shortening
- 1 cup (250 mL) grated cheddar cheese
- 1 cup (250 mL) buttermilk or sour milk

Directions

Step 1:

Preheat oven to 425ºF (220ºC). Line a baking sheet with parchment paper.

Step 2:

Combine flour, baking powder, salt and baking soda in mixing bowl.

Step 3:

Cut in shortening with pastry blender until mixture resembles coarse meal. Stir in cheese.

Step 4:

Add buttermilk all at once to dry ingredients and stir with fork until a soft dough is formed.

Step 5:

Turn dough out onto lightly floured surface and knead gently 8 to 10 times.

Step 6:

Roll or pat to 3/4" (2 cm) thickness. Cut with floured 1 3/4" (4 cm) round cutter. Place on ungreased baking sheet close together for soft-sided biscuits or about 1" (2.5 cm) apart for crusty-sided biscuits.

Step 7:

Bake in preheated oven for 12 to 15 minutes or until light golden.

Step 8:

Serve warm.

Images

