

CHEESY GARLIC BISCUITS

Makes 10-12 biscuits

Ingredients:

1 $\frac{3}{4}$ cups flour
2 $\frac{1}{2}$ teaspoons baking powder
 $\frac{3}{4}$ teaspoons salt
 $\frac{1}{3}$ cup shortening
1 cup milk
 $\frac{1}{2}$ cup grated cheddar cheese

2 Tb butter or margarine
 $\frac{1}{4}$ tsp garlic powder

Directions:

Preheat oven to 450 degrees. Sift flour, baking powder, and salt together into a large mixing bowl. Using a pastry blender, cut-in the shortening. Add the milk and stir using a wooden spoon. Stir in the cheese. Drop dough by spoonfuls onto a cookie sheet covered with parchment paper. Bake 8 to 10 minutes or until golden brown.

While the biscuits are baking place 2 Tb of margarine and $\frac{1}{4}$ tsp garlic powder in a small bowl. Mash together thoroughly with a fork. Use a table knife to spread the mixture over the hot biscuits immediately when they come out of the oven.