

Cheese Biscuits

- Bake time:** 13-14 minutes
- Bake temp:** 425° F
- Yield:** 24-27 depending on the size of cup you use and thickness of the dough
- Prep time:** 30 minutes including oven pre-heat
- Ingredients:** 2 cups flour
½ cup shortening
4 teaspoons baking powder
1 tablespoon sugar
¼ teaspoon salt
½ cup grated cheese
2/3 cup water or milk
1 egg



Preparation:

Mix all the dry ingredients and the shortening; break up the shortening with a fork. Mix the water and the egg, and add to the dry ingredients a third at a time.

Place and flatten dough on a floured surface to about half an inch; do not overknead. Cut out circles of dough with a cup about the size of a wide shot glass; place on a cookie sheet. Keep track of the last ball of dough; when baked, this one will be your “quality control” biscuit. If it's good, then the rest of them should be as well.

Cooking instructions

Cook for 13-14 minutes on the top rack. Partway through, rotate the trays back to front. By 13 minutes they should be lightly browned and you should be able to at least smell the biscuits cooking, if not the cheese as well; remove and put on a cookie rack; eat hot or allow to cool.

Notes:

If you are freezing them, allow to completely cool and put in plastic bags. From fresh or frozen, the biscuits come out nicely from a toaster-oven.

This recipe does not double or triple; it should be made one batch at a time.

History/Anecdotes:

This is Elizabeth's secret recipe, which she says she got from a women's magazine somewhere around 1985. I have always loved them and finally managed to convince her to show me how to make them in 1996. I have come about as close as possible to making them as good as she does, but am never quite perfectly satisfied. In addition, hers puff up a bit more than mine do.