**Cheese Biscuits Name\_\_\_\_\_\_\_\_\_\_\_\_**

**Foods 8 Duty \_\_\_\_\_\_\_\_\_\_\_\_\_**



**Ingredients**

250 mL Flour

7 mL Baking powder

2 mL Salt

50 mL Shortening

50 mL Cheddar cheese (grated)

90 mL Milk (30 mL milk powder)

**Method:**

1. Center over racks. Preheat oven to 200 C (400 F).
2. Lightly grease cookie sheet with shortening. Grate cheese.
3. In a large bowl, combine flour, baking powder and salt.
4. Cut in shortening using a pastry blender.
5. Add grated cheese to flour mixture.
6. Gradually add milk to dry ingredients. Toss with a fork until it forms a soft dough.
7. Form into a ball. Lightly flour counter surface and knead 8 to 10 times. Roll out to 5mm thick.
8. Cut into circles using a floured glass and place into tray.
9. Cook for 10 to 12 minutes or until golden brown.



**Cheese Biscuits Name \_\_\_\_\_\_\_\_\_\_\_**

**Foods 8 Duty \_\_\_\_\_\_\_\_\_\_\_\_**



**Ingredients**

\_\_\_\_\_\_ Flour

\_\_\_\_\_\_ Baking powder

\_\_\_\_\_\_ Salt

\_\_\_\_\_\_ Shortening

\_\_\_\_\_\_ Cheddar cheese (grated)

\_\_\_\_\_\_ Milk (30 mL milk powder)

**Method:**

1. Center over racks. Preheat oven to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
2. Lightly grease cookie sheet \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Grate cheese.
3. In a large bowl, combine \_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_and \_\_\_\_\_\_\_\_\_\_\_\_.
4. Cut in \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ using a pastry blender.
5. Add \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_to flour mixture.
6. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_to dry ingredients. Toss with a fork until it forms a soft dough.
7. Form into a ball. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_and knead \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Roll out to 5mm thick.
8. Cut into circles using a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and place into tray.
9. Cook for \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_or until golden brown.

