



Cut at the line for a 4x6 Recipe Card

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## ***Cheese Biscuits***

(Breads)

### Ingredients:

- 2 cups flour
- 4 tsp baking powder
- 2 tbsp sugar
- 3/4 tsp salt
- 1 cup grated cheddar cheese
- 1/3 cup oil
- 3/4 cup milk

### Directions:

Measure first four ingredients together in bowl. Add grated cheese. Stir. Add cooking oil and milk. Stir to form a soft ball. Add more milk if needed to make dough soft. Turn out on lightly floured board and knead gently 8-10 times. Roll to 3/4-1 inch thick. Cut with biscuit cutter. Place on ungreased cookie sheet close together for moist sides or 1 inch apart, for crisp sides. Dab tops with milk for nicer browning. Bake in 425°F oven for 15 minutes or until nicely browned.

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