

# CHEESE BISCUITS

10

2 1/2 cups Ranch House Baking mix  
1 cup (4-oz) grated Cheddar cheese  
1/4 tsp onion powder  
1/2 cup plus 2 Tbsp milk  
4 drops Tobasco sauce  
melted vegetable shortening

Place baking mix into medium bowl; stir in grated cheese and onion powder. Add milk and Tobasco sauce, stir quickly with a fork until barely mixed. If dough seems a little stiff add about 1 to 1 1/2 tablespoons milk, stir quickly until a soft dough forms; let stand 5 minutes. With a rubber spatula remove dough to a floured surface. With floured hands round up into a ball. Lightly coat with flour, knead lightly 8 times. Pat out with floured palm of hand or roll dough about 1/2-inch thick. Cut with floured 2-inch cutter, then place rounds 2 inches apart on a well greased baking sheet. Gather up trimmings, lay on top of each other then lightly press together. Pat out dough, cut out rounds, remove to baking sheet. Brush tops of biscuits with melted shortening.

Bake at 425° 12 minutes until golden brown. makes 14 biscuits

# CHEESE RANCH-STYLE BISCUITS

11

- 2 cups Ranch House Baking mix
- 1 cup (4-oz) grated cheddar cheese
- 1/2 tsp onion powder
- 1/8 tsp paprika
- 2/3 cup milk
- 1/4 tsp Worcestershire sauce
- 2 tbsps cooking oil

Place baking mix into medium bowl. Stir in cheese, onion powder and paprika. Add milk and Worcestershire sauce, stir quickly with a fork until a soft drop dough starts to form. If dough seems a little stiff, quickly stir in about 1 Tablespoon milk; let stand 5 minutes. Place cooking oil into a small custard cup. Dip a Tablespoon into oil to coat well, scoop up spoonfuls of dough. Drop onto a well greased baking sheet in 8 equal portions. (Dip spoon into oil before scooping up each portion of dough.) For crusty biscuits place 2 1/2 inches apart on pan, or nearly touching each other for soft-sided biscuits. Drizzle remaining oil over tops, 1/2 Teaspoon for each biscuit.

Bake at 425° 15 minutes or until golden brown. makes 8 large biscuits.