Cheddar Cream Bisquits

Description

This is another great "no-yeast" bread recipe. These biscuits are so simple and oh-so-delicious! These biscuits only have a few ingredients and taste amazing. They are light, fluffy and super cheesy. I could have eaten the whole batch myself!

These biscuits were so easy to make. Just mix everything together and cut out. There was no shortening to cut in - that kind of intimidates me. These biscuits taste great with a dollop of honey butter.



Summary

Yield: 12
Prep Time: 30 minutes
Category: Breads
Cuisine: American

Ingredients

- 2 cup unbleached all purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 6 oz Kraft cheddar cheese crumbles
- 1 1/2 cup heavy cream

Instructions

Preheat oven to 450°F.

Into large bowl, stir together flour, baking powder, salt and cheese.

With fork, stir in cream a little at a time until no dry bits remain and dough has formed.

Turn dough out onto lightly floured work surface and knead about 6 times.

Roll or press dough into 3/4-inch-thick circle.

Cut out rounds with floured 2 1/2-inch cutter or inverted glass, pressing scraps together to cut additional biscuits.

Place biscuits 1 inch apart on prepared baking sheet. Bake for 12 to 15 minutes, or until golden.