

## Cheese Biscuits

### Ingredients:

1 cup	all-purpose flour
2 tsp	baking powder
1/4 tsp	salt
3 Tbsp.	cold butter
100 ml	water OR milk
3 Tbsp.	skim milk powder (omit if using milk)
2" cube	cheddar cheese, grated

### Directions:

1. Check that oven racks are in the middle and preheat oven to 400 degrees F. Grease one cookie sheet with shortening or line with parchment paper.
2. Grate cheese.
3. Measure the flour, baking powder and salt into the medium mixing bowl and use a fork to combine.
4. Use a pastry blender to cut butter into the flour mixture until butter looks like oatmeal.
5. Add cheese and mix it in with a fork.
6. Gradually add milk, stirring with a fork until the dough forms a ragged ball.
7. Lightly flour a cutting board and hands, then turn dough out onto board. Gently knead dough about 10 times.
8. Pat out into a **2cm thick** rectangle. Use a sharp knife to cut into 8-9 squares.
9. Bake for 12-14 minutes until lightly browned and sides are dry. Use a turner to immediately remove biscuits from cookie sheet.