

Betty's Restaurant-Style Cheddar Cheese Biscuits Recipe



Uploaded on 3 Jun 2009

In this video, Betty demonstrates how to make quick and easy Restaurant-Style Cheddar Cheese Biscuits. These are flaky and full of cheddar flavor, with a buttery, salted top-just like in one of your favorite restaurants!

Ingredients:

- 2 cups biscuit and baking mix (I used Heart Healthy Bisquick.)
- 2/3 cup shredded Cheddar cheese
- 1/2 cup water

Combine 2 cups biscuit mix, 2/3 cup shredded Cheddar cheese, and 1/2 cup water. Blend with a fork until it forms a dough. Place the dough on a lightly floured surface and knead about 8 times. Roll the dough to 1/2-inch thick. Cut with a 2 1/2-inch biscuit cutter. Place on a jelly roll pan or other baking pan that has been sprayed with cooking oil. Bake at 450 degrees about 8 minutes, or until golden brown. Serve while hot! They will not need butter, because the cheese will melt and permeate the entire biscuit, giving it the flavor and texture it needs! Yum!!!