

*The McCutchen House*  
C H E E S E B I S C U I T S

**INGREDIENTS**

2 cups flour  
1 Tbsp. baking powder  
½ tspn. salt  
1 Tbsp shortening  
1 cup shredded cheddar cheese  
½ cup milk

This recipe will make a dozen biscuits, depending on the size of the cutter being used.

**DIRECTIONS**

In a large bowl, combine the flour, baking powder, and salt.

Add the shortening and cheese. Mix together.

Slowly add the milk until the dough comes together and is not sticky.

Roll out the dough to ½ inch thickness. Using a biscuit cutter, cut out the biscuits and place them on a greased cookie sheet.

Bake the biscuits at 375 for 15 minutes, or until the tops have begun to brown.