

Easy Garlic Cheese Biscuits

PREP: 10 minutes

BAKE: 10 minutes

YIELD: 10-12 biscuits

These melt-in-your-mouth biscuits are especially good with a crisp tossed salad or bowl of soup. The next time you make them, experiment with a different cheese, such as smoky cheddar or pizza mozzarella.

2 cups Bisquick Original baking mix

$\frac{1}{2}$ teaspoon garlic powder

$\frac{2}{3}$ cup milk

$\frac{1}{2}$ cup shredded cheddar cheese (2 oz.)

$\frac{1}{4}$ cup stick margarine or butter, melted

1. Preheat oven to 450°F.
2. Mix baking mix, garlic powder, milk, and cheese to make a soft dough. Beat vigorously 30 seconds. Drop dough by 10 to 12 spoonfuls onto lightly greased cookie sheet. (Do not roll!)
3. Bake 8 to 10 minutes* or until golden brown. Brush melted butter onto warm biscuits before removing from cookie sheet. Serve warm.

* For lab, put biscuits in oven at the same time you add the noodles to the Fast Country Chicken Noodle Soup.