

U.S. Cheddar Cheese Biscuits

These cheesy biscuits make a grand addition to a breakfast buffet.



INGREDIENTS

(Makes 24 Biscuits)

Flour, all purpose	640g
Baking Powder	25g
Salt	10g
Sugar	20g
U.S. Buttermilk	500ml
U.S. Butter, melted - but not warm	120g
U.S. Cheddar, shredded	360g
Parsley, fresh, minced	3g

NUTRITIONAL CONTENT

Per 100g

Calories	304kcal
Total Fat	14g
Saturated Fat	8g
Trans Fat	1g
Cholesterol	40mg
Total Carbohydrates	34g
Dietary Fiber	1g
Sugars	3g
Protein	10g
Calcium	279mg
Magnesium	15mg
Phosphorus	182mg
Potassium	62mg
Sodium	578mg
Iron	2mg
Vitamin A	431IU
Vitamin C	0mg

PREPARATION

1. **Preheat oven to 230°C (440°C).**
2. **In a large bowl sift together the flour, baking powder salt and sugar.**
3. **In a separate bowl blend together the buttermilk and butter.**
4. **Pour wet ingredients into dry and using a rubber spatula, gently mix until just incorporated; mixture should be lumpy.**
5. **Fold cheddar and parsley into mixture.**
6. **Spoon batter onto parchment paper-lined baking sheet pans and bake for 10-15 minutes. Test for doneness with a wooden toothpick inserted into a biscuit that comes out clean.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2015 U.S. Dairy Export Council.