

Cheddar Chive Biscuit Bites

Ingredients:

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| 80 ml | butter |
| 350 ml | flour |
| 15 ml | baking powder |
| 2 ml | salt |
| 15 ml | sugar |
| 1 | egg, beaten |
| 100 ml | milk |

Options:

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|--------|---------------------------------|
| 100 ml | cheddar cheese, grated |
| 60 ml | fresh chives, chopped fine |
| 2 ml | garlic powder |
| 5 ml | parsley |
| 1 ml | pepper |
| 2 ml | chili powder |
| | (any other seasonings you like) |

Method:

1. Preheat oven to 425° F.
2. Mix together flour, baking powder, salt, sugar and chosen spices in medium bowl.
3. Using a pastry blender, cut in the butter until it is the size of small peas.
4. Add the grated cheese and chopped chives and blend.
5. Mix together the milk and beaten egg. Stir into the flour mixture using a fork. Dough will be a little bit moist and look like a cross between a drop cookie batter and a biscuit dough.
6. Drop the mixture by spoonfuls onto an ungreased cookie sheet. Shape a little.
7. Bake for 12 min. or until golden brown.