

CHEDDAR DROP BISCUITS

INGREDIENTS:

Yield: 10-12

350 mL	flour
15 mL	baking powder
15 mL	sugar
2 mL	salt
1-2 mL	herbs or spices you want to add: (choose only 3-4) basil, oregano, rosemary, thyme, dried parsley, garlic powder, cayenne pepper, seasoned salt, dill, cilantro, tarragon, cajun seasoning, chili powder.
80 mL	cold margarine or butter
80 mL	cheddar cheese, grated
100 mL	whole milk
1	large egg

METHOD:

1. Preheat oven to 425 F. Measure flour, salt, sugar and baking powder into a medium bowl.
2. Add your dry spices. Be sure to use only 3-5 different spices so you create a flavor profile rather than too many flavors competing.
3. Then cut in the margarine in small amounts and blend it into the flour with your **pastry blender** till it's the size of small peas.
4. Add your cheese to the flour mixture and mix well.
5. Mix your egg into your milk and beat well. Pour this mixture over top of the dry mixture and stir well using a **fork** until it all holds together. Mixture should be a bit damp but not wet and sticky.
6. Divide the dough into 10 or 12 equal size pieces and drop onto the cookie sheet. Bake till golden brown for about 10-15 min. Do not shape them as they are meant to have a rough and pebbly texture on the outside and be soft inside.