

Cheddar Chive Biscuit Bites

Ingredients:

80 ml	butter	100ml	cheddar cheese, grated
350 ml	flour	25 ml	chives/green onion (optional)
15 ml	baking powder	2 ml	garlic powder
2 ml	salt	5 ml	parsley
15 ml	sugar	1 ml	pepper
1	egg, beaten		
100 ml	milk		Other Herbs of your choice (1 mL)

Possibilities include: dill, basil, orgeano, chili powder, rosemary, tarragon, sage, italiano

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 green onion if desired.
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 but should not stick to your hands.
6. Drop the mixture by spoonfuls onto an ungreased cookie sheet. Shape a little.
7. Bake for 12-14 min. or until golden brown. Serve warm with soup.