

Grits and Cheese Biscuits

Ingredients

- 1 ½ cups all-purpose flour
- 1/2 cup Quaker® Quick Grits - Original or Old Fashioned Grits, uncooked
- 4 tsp baking powder
- 1/4 tsp salt (optional)
- 1/2 cup margarine or butter
- 1 cup (4 oz) shredded cheddar cheese
- 1/2 cup milk

How to make it

1. Heat oven to 425°F.
2. Combine dry ingredients; cut in margarine until mixture resembles coarse crumbs.
3. Stir in cheese; add milk, mixing just until dry ingredients are moistened.
4. Shape dough to form a ball; knead gently on lightly floured surface 3 to 4 times.
5. Roll out dough to form 8-inch square.
6. Cut dough into four 2-inch wide strips; cut each strip crosswise into 4 pieces.
7. Place biscuits about 1 inch apart on ungreased cookie sheet.
8. Bake 12 to 14 minutes or until golden brown.



PREP
TIME
10 min



COOK
TIME
12-14 min



TOTAL
TIME
22 min



SERVINGS
16

Made with



Quaker® Quick Grits - Original