

# **Cheddar Garlic Biscuits**

## **(Serves 9)**

### **INGREDIENTS**

<b>2 cups</b>	<b>Bisquick</b>
<b>½ cup</b>	<b>Shredded Cheddar Cheese</b>
<b>⅛ tsp</b>	<b>Garlic powder</b>
<b>⅔ cup</b>	<b>Milk</b>
<b>2 Tbsp</b>	<b>Margarine or Butter (melted)</b>

### **PREPARATION**

While pre-heating Dutch Oven to 450° (22/11: briquettes top/bottom), mix Bisquick, mild & cheese into a soft dough. Drop 9 spoonfulls of dough into Dutch Oven (not greased). Bake 8 to 10 minutes or until golden brown. Stir melted butter or margarine & garlic powder together, brush on warm biscuits and serve.

### **EQUIPMENT NEEDED**

**Dutch Oven, Tool & Mitts**  
**Measuring Cup & Spoons**  
**Flour Whisk or Serving Spoon to mix**  
**Large & small mixing bowls**  
**Pastry Brush**  
**Tongs or Spatula**