

# Cheese Biscuits

## Ingredients

- 1 cup sifted flour
- 1 tsp Calumet baking powder
- 1/2 tsp salt
- 1 Tbsp shortening
- 1/2 cup grated cheese
- 3/8 cup milk or water

## Instructions

1. Sift flour as usual.
2. Cut in shortening and cheese.
3. Add liquid gradually until soft dough is formed.
4. Roll 1/2 inch thick.
5. Cut with small cutter.
6. Bake in hot oven at 450°F for 15 minutes.
7. Makes 12 biscuits.

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