



## *Adventures in Cooking* *Debbie Larch*

<https://niftysquirrel.com/adventures-in-cooking/recipes/>

### **Garlic Cheese Drop Biscuits**

Makes about 18

#### **Ingredients:**

2 cups self-rising flour

1 tablespoon sugar

1 cup milk

2 tablespoons melted butter

1 cup shredded Cheddar cheese

#### **Garlic butter:**

1/8 teaspoons garlic powder

2 tablespoons melted butter

#### **Instructions:**

- Heat oven to 450°F. Coat baking sheet with nonstick spray or line with parchment paper.
- Combine flour and sugar. Stir in milk and butter until flour is moistened. Add cheese.
- Drop by heaping tablespoons onto baking sheet about 2 inches apart.
- Bake for 10 or 12 minutes or until golden brown.
- Combine 2 tablespoons melted butter and garlic powder. Brush over hot biscuits.