

# CHEESE BISCUITS

**Cookery Principle:** Biscuit Method

## **Ingredients:**

250 ml flour

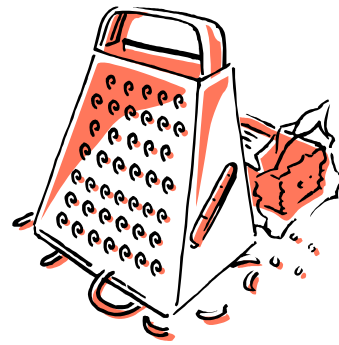
1 ml salt

100 ml milk

10 ml baking powder

30 ml shortening

80 ml grated cheese



## **Equipment:**

oven mitts

large mixing bowl

metal spatula

liquid measure

rolling pin

fork

grater

cooling rack

measuring spoons

dry measures

pastry blender

sieve

biscuit cutter

## Method:

1. Preheat oven to 425°F. Adjust racks.
2. Sift dry ingredients into large mixing bowl.
3. Cut fat into dry ingredients with pastry blender until mixture resembles crumbs.
4. Stir in grated cheese.
5. Add milk gradually and toss lightly with a fork until the soft dough forms a ball.
6. Turn onto a lightly floured surface and knead for a few seconds (about 10 times).
7. Pat or roll dough until it is 1.5 - 2 cm thick (flour rolling pin).
8. Cut with floured biscuit cutter and place on greased baking pan.
9. Bake in a hot oven for 10 - 12 mins until lightly golden.
10. Place on cooling rack.