



ARGYLE CHEESE FARMER

A Real Farmer Making Real Cheese

<http://www.cheesefarmer.com>

Cheese Curd Biscuits

These biscuits are best served warm with a bowl of soup or a salad. They are a favorite of the farmer.

Yields 12 large biscuits or 18 small ones

INGREDIENTS:

2 cups of all-purpose flour
3 tsp. baking powder
1 tsp. salt
1/3 cup cold butter

2 Tbsp. of canola or vegetable oil
6 oz. of *Argyle Cheese Farmer Cheese Curds* (any flavor), chopped up in smaller pieces
1/2 cup of milk

DIRECTIONS:

1. In a large bowl add flour, baking powder, and salt mix with fork.
2. Add the butter and cut into flour mixture with a pastry cutter or fork until it is coarse, peasize.
3. Add oil and cheese curds, mix with fork until well combined.
4. Add milk a bit at a time. Mixing well after each addition. Dough should be just moist and no raw flour can be seen. Can add extra milk if needed.
5. I use my hands to form the ball shaped biscuits and place them on an un-greased cookie sheet. You can a large spoon to shape the biscuits and put them on the pan.
6. Bake for 15 – 17 minutes in a preheated oven of 400°.

Product needed:

