



# Grits and Cheese Biscuits



**SERVINGS**



**COOKING TIME**

16 Biscuits

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If you're looking for a crowd pleaser this is it! Turn classic grits into a cheesy grits biscuit with our recipe that uses instant grits to create a unique appetizer, side dish, or snack. Savory and buttery, Grits and Cheese Biscuits pairs well with a variety of meals any time of the year.

## Ingredients

- 1-1/2 Cup(s) all-purpose flour
- 1/2 Cup(s) [Quaker® Quick Grits - Original](#) or Old Fashioned Grits, uncooked
- 4 Teaspoon(s) Baking Powder
- 1/4 Teaspoon(s) salt (optional)
- 1/2 Cup(s) margarine or butter
- 1 Cup(s) (4 oz.) shredded cheddar cheese
- 1/2 Cup(s) milk

## Cooking Instructions

1. Heat oven to 425°F.
2. Combine dry ingredients; cut in margarine until mixture resembles coarse crumbs.
3. Stir in cheese; add milk, mixing just until dry ingredients are moistened.
4. Shape dough to form a ball; knead gently on lightly floured surface 3 to 4 times.
5. Roll out dough to form 8-inch square.
6. Cut dough into four 2-inch wide strips; cut each strip crosswise into 4 pieces.
7. Place biscuits about 1 inch apart on ungreased cookie sheet.
8. Bake 12 to 14 minutes or until golden brown.