



## CHEDDAR BISCUIT RING

- 3 Cups Flour
- 4 1/2 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 1 Cup Grated Sharp Cheddar
- 6 Tablespoons Shortening
- 1 Cup Milk
- Melted Butter

## DIRECTIONS

1. Sift together flour, baking powder and salt.
2. Add 3/4 cup cheese.
3. Cut in shortening.
4. Add milk and stir with a fork until just blended.
5. Turn onto a lightly floured board and knead a few turns.
6. Roll to 1/4 inch thickness and cut in 1 3/4 inch rounds.
7. Butter a 1 1/2 quart ring mold.
8. Align biscuits in mold, standing the on end to fill mold.
9. Sprinkle with 1/4 cup cheese.
10. Bake in a 425 degree oven for 20 to 25 minutes.