

Chicken Pot Pie Biscuits



1 package Yumree Yumree Dreamees mix
1/4 teaspoon dried cilantro
1/8 teaspoon baking soda
1/8 teaspoon garlic powder
1/8 teaspoon onion powder
Dash ground cayenne pepper
1/2 cup shredded Colby-Jack cheese
1 chicken bouillon cube or 1 teaspoon concentrated chicken base
2 tablespoons hot water
1/3 cup sour cream
2 tablespoons canola oil
2 tablespoons milk

In a large bowl, combine Yumree Yumree Dreamees mix, cilantro, baking soda, garlic powder, onion powder, and cayenne pepper. Mix well. Toss and coat cheese thoroughly with dry ingredients. In a small bowl, combine bouillon cube and water. Mix and stir until bouillon cube is dissolved. Add sour cream, canola oil, and milk. Mix well. Stir wet ingredients into dry mixture, and mix well.

Divide dough into 9 equal portions. Roll each portion into a ball by hand and place on a well-greased baking sheet, about 1 inch apart. Flatten each roll gently to about 3/4 inch thickness.

Bake at 375 degrees for 15 minutes. Remove biscuits from baking sheet, and serve warm.

Cook's Note: To make finger sandwiches, slice biscuits in half horizontally. Use favorite condiments, cheeses, and deli meats. Use this recipe to make a rolled or drop biscuit crust for your favorite Chicken Pot Pie recipe. Bake according to Chicken Pot Pie recipe directions.

