

Premium Gluten Free

Cheesy Biscuits



1 package Yummee Yummee Dreamees mix 1/8 teaspoon baking soda 1/3 cup shredded Colby-Jack cheese 1/3 cup sour cream 1/4 cup milk 2 tablespoons canola oil

In a large bowl, combine Yummee Yummee Dreamees mix and baking soda. Mix well. Toss and coat cheese thoroughly with dry ingredients. In a small bowl, combine sour cream, milk, and canola oil. 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.

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