

Three Cheese Garlic Biscuit Mix

Asiago, Parmesan, and Cheddar Cheese flavors combine for this delightfully delicious drop-style biscuit. Yields 15 biscuits.

Instructions

1 Homemade Gourmet Three Cheese Garlic Biscuit Mix

2/3 cup water

1/2 cup shredded cheddar cheese

2 tablespoons butter, melted

Directions

1. Preheat oven to 350 degrees. Spray a 17x11x1 baking sheet with cooking spray and set aside.

2. In a large bowl, combine mix with water and cheese. Stir until all ingredients are well blended and dough forms.

Drop by well rounded tablespoons onto prepared baking sheet. Bake for 15 minutes or until biscuits begin to brown on top.

3. While biscuits bake, melt butter in microwave. Drizzle melted butter on top of cooked biscuits. Serve warm.

Allergens

Contains wheat and milk ingredients

Ingredients

Enriched bleached flour (bleached wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), vegetable shortening (contains one or more of the following: [canola and / or palm oil] with preservative [TBHQ], nonfat milk (fortified with Vitamins A & D), leavening (baking soda, sodium aluminum phosphate, aluminum sulfate, monocalcium phosphate), dextrose, contains 2% or less of: salt, whey), Parmesan cheese (whey, maltodextrin, buttermilk, natural Parmesan cheese flavor and salt), Asiago cheese (whey, maltodextrin, buttermilk, natural Asiago cheese flavor and salt), garlic powder, Cheddar cheese (whey, maltodextrin, buttermilk, natural cheddar cheese flavor and salt), and basil.



Nutrition Facts

Serving Size: 2 1/2 Tbs

Servings Per Container: 15

Amount Per Serving

Calories 90 Calories from Fat 30

% Daily Value*

Total Fat 3.5g 5%

Saturated Fat 1g 5%

Trans Fat 1g

Cholesterol 0mg 0%

Sodium 270mg 11%

Total Carbohydrates 12g 4%

Dietary Fiber 0g 0%

Sugars 1g

Protein 2g

Vitamin A 0%

Vitamin C 0%

Calcium 2%

Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.