

Cheese, Garlic and Onion Biscuits

Courtesy of Carole's Creations

Prep Time: 8 minutes

Cooking Time: 10 minutes

Makes: 8-9 biscuits

CChints: This is an old recipe that has been around for years. They are easy to make and easy to adjust the ingredients to get a different flavor. To double the recipe you will need a 20 ounce box of mix.



These are best served right out of the oven.

2 cups pancake/biscuit mix, we like Bisquick® mix

2/3 cups skim milk

1/2 cup shredded 5 Cheese blend that has cheddar, mozzarella, provolone, parmesan and romano

1/8 teaspoon garlic salt

2 tablespoons minced or grated sweet yellow onion

1 tablespoon minced fresh thyme leaves

Preheat the oven to 450 degree F and locate a baking sheet. For easy clean up you can spray lightly with cooking spray or leave it ungreased.

Combine the biscuit mix through thyme in a mixing bowl. The dough will be sticky so you can spray your spoon lightly with cooking spray each time or two as you drop a spoonful of dough on the cookie sheet.

Bake for 9-10 minutes until they are a golden brown. Enjoy!