

Cheese and Onion Drops

Courtesy of Carole's Creations

Prep Time: 8 minutes

Cooking Time: 10 minutes

Makes: nearly 45

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. Use a melon baller or small spoon to drop these onto your baking sheet. 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 7- 9 minutes until they are a golden brown. Enjoy!