

Gluten Free Cheese Biscuits

I love cheese – and these Cheesy biscuits go with just about anything. They are also the perfect compliment to [Hearty Cabbage Soup \(follow this link for the recipe\)](#).



Here's how you do it –

- 1 cup of gluten free flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ Tablespoons of butter
- $\frac{1}{2}$ cup cream
- 1 Tablespoon water
- 1 cup grated cheddar cheese

Mix the flour, salt and baking powder until they are well blended. Cut the butter into small pieces and add to the flour. Using a fork, cut the butter into the flour until it looks like a coarse meal.



Add the cheese and toss it until each piece is coated with the flour mixture.



Stir in the cream and the water until it forms a wet dough.

Using a spoon or fork, drop about 2 Tablespoons per biscuit onto a buttered cookie sheet. Bake at 350 degrees for about 20-30 minutes, or until the tops are lightly browned.

Remove from the oven and serve hot.



Makes 1 dozen biscuits.

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