

# SOUR CREAM & ONION CHEDDAR BISCUITS



## Ingredients:

2	Cups	A.P. Flour
3	Teaspoons	Baking Powder
½	Teaspoon	Baking Soda
½	Teaspoon	Salt
2	Sticks	Butter, softened
1	Cup	Sour Cream
1	Cup	Cheddar Cheese, shredded
2	Tablespoons	Dried Minced Onion

## Directions:

1. Whisk together the flour, baking powder, baking soda and salt. Set aside.
2. Beat the butter, sour cream and onion together. Beat in the flour mixture, one cup at a time, until fully incorporated. Add the cheese and mix until combined.
3. Drop tablespoon-sized portions of dough on a parchment lined sheet pan and bake in a 400° oven for 18 to 20 minutes, or until golden brown.