

Cheddar Pan Biscuits

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⅓ cup LAND O LAKES® Butter

2 ¼ cups all-purpose flour

1 cup (4 ounces) LAND O LAKES® Shredded
Cheddar cheese

1 Tbs. baking powder

1 Tbs. sugar

1 tsp. dried basil leaves

½ tsp. salt

1 cup milk

Heat oven to 400°F. in 9-inch square baking pan melt butter in oven (3 to 5 minutes) meanwhile, in medium bowl combine all remaining ingredients except milk. Stir in milk just until moistened. Turn dough onto lightly floured surface; knead until smooth (1 minute). Pat or roll dough into 12x6-inch rectangle. Cut into 12 (1-inch) strips. Dip each strip into melted butter in pan. Fold strip in half. Place folded strips in 2 rows in same pan. Bake for 20 to 25 minutes or until lightly browned. **YIELD:** 1 dozen.