

BISCUITS OR GARLIC CHEESE BISCUITS

3/4 cup whole wheat flour (fresh ground if possible)
1 1/4 cups unbleached white flour
2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
1/4 cup butter, cold
2 Tbsp. honey
1 1/3 cup buttermilk
1/2 tsp. garlic powder or granulated garlic (opt)
1/2 cup cheddar cheese grated, (opt)

Combine dry ingredients. Cut butter into dry ingredients. Add honey and buttermilk. Only add enough buttermilk until dough is sticky. For garlic cheese biscuits, add cheese and garlic powder or granulated garlic. Work dough into biscuit size portions or cut into biscuit shapes. Bake on greased cookie sheet or stone baking pan. Bake at 425 degrees F. for 12 min. or until lightly browned.

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