

Cheddar Beet Biscuits

Makes 12

Ingredients

- 4 C all purpose flour
- 2 T baking powder
- 2 t salt
- 2 T white sugar
- 2/3 C butter
- 2 C milk
- 1 C cheese, cheddar shredded
- 1 C beets, boiled & grated

Instructions

1. Preheat oven to 425 degrees.
2. In a large bowl, whisk together flour, baking powder, salt, and sugar. Cut in butter until the mixture resembles coarse meal. Gradually stir in 1/2 of milk (add more if needed) until dough pulls away from side of the bowl. Add cheddar cheese and desired vegetables into dough.
3. Turn out onto a floured surface, and knead 15 to 20 times. Pat or roll dough out to 1 inch thick. Cut biscuits with a large cutter or juice glass dipped in flour. Repeat until all dough is used. Brush off the excess flour, and place biscuits onto an ungreased baking sheet.
4. Bake for 13 to 15 minutes or until edges begin to brown. Let cool and enjoy!