

CHEESE BISCUIT MIX

PAGE 214 • BEST BY:

Directions Needed on hand to complete this mix: $\frac{3}{4}$ cup milk. Completely thaw in refrigerator. Preheat oven to 425°F/220°C. In a medium bowl, combine bagged mixture with milk, and stir to form a dough. Turn dough out onto a lightly floured work surface and knead until dough holds together. Pat into a circle 2 inches thick. Cut into 8 wedges. Place wedges on an ungreased rimmed baking sheet. Bake for 15 to 20 minutes, or until golden brown.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

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