



APPLE-CHEDDAR BISCUITS

INGREDIENTS

Makes 12 drop biscuits

- 2 cups all-purpose baking mix
- 1/2 cup milk
- 1/2 teaspoon salt
- 1 cup coarsely grated Granny Smith apple, about 1 large
- 1 1/3 cups shredded Cheddar cheese
- 2 Tbsp. finely chopped fresh chives, divided
- 2 Tbsp. butter, melted

PREP TIME

25 minutes

BAKE TIME

20 minutes

The tart grated apple makes these drop biscuits moist and tender.

- 1** Preheat oven to 400°F. Line a 10 x 15" baking sheet with parchment paper; set aside.
- 2** In large bowl, mix together the baking mix, milk, and salt. Then stir in the grated apple, shredded Cheddar cheese, and 1 Tbsp. of the chives, mixing until all ingredients are combined (save the rest of the chives for later).
- 3** Drop dough by 1/4 cup-fuls, about 2" apart, on your parchment-lined baking sheet.

INSTRUCTIONS

- 4** Bake biscuits at 400°F for 15 minutes. While baking the biscuits, mix the melted butter and remaining 1 Tbsp. of chopped chives together.
- 5** Remove biscuits from oven and brush the tops with the butter/chive mixture; then return to the oven to bake an additional 4 to 5 minutes, until biscuits are golden. Serve warm.

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