

Garlic Cheese Biscuits

preheat oven to 450°F (230°C)

1	cup	hard (bread) whole wheat flour
1	cup	soft (pastry) whole wheat flour
1	tablespoon	baking powder
$\frac{3}{4}$	teaspoon	salt
$\frac{1}{4}$	cup	garlic butter* ($\frac{1}{2}$ stick of butter)
1	cup	coarsely grated strong cheddar
~1	cup	milk

Stir the flour, baking powder, and salt very well.

Cut in the butter, or rub with your fingers, until it disappears.

Stir in just enough milk to make it hold together.

Don't handle the dough more than necessary.

Drop big blobs of the dough onto an ungreased cookie sheet.

Bake for about 12 minutes. The edges should be golden.

* **to make garlic butter:**

$\frac{1}{2}$	pound (2 sticks)	butter
$\frac{1}{2}$	bulb (not clove)	garlic butter

Chop the garlic very fine. Stirling uses a small food processor.

If using a microwave, add the garlic and melt the butter.

If using the stove top, start melting the butter on a low setting and add the garlic when enough butter has melted to cover the bottom of the sauce pan. You don't want to fry the garlic.

Let the butter solidify. You can put it in the freezer for a little while.

Stir the butter, so the garlic is evenly distributed.