

# White Cheddar & Onion Biscuits

**2 Cups** flour

**2T** baking powder

**½ tsp.** salt

**½ Cup** butter (1 stick)

**1 Cup** milk, plus more

**1 Cup** white cheddar cheese  
(grated)

**½** diced onion

In a mixing bowl, combine flour, salt, and baking powder. Cut in cold butter, until it is crumbly and pea sized. Slowly add in milk while mixing, until a rough dough ball forms. Fold in grated cheese and diced onions.

On a floured surface, pat dough into 12x12" square, then cut into 9 square biscuits. Place on baking sheet with parchment paper and bake in 425° F oven for 18-20 minutes. Enjoy!

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