

## Cheesy Garlic Biscuits



### Biscuits

1 package Yumee Yumee Dreamees mix  
1/2 teaspoon garlic powder  
1/8 teaspoon baking soda  
1/2 cup shredded Cheddar cheese  
2 tablespoons grated Parmesan cheese  
1/3 cup sour cream  
1/4 cup milk  
2 tablespoons canola oil

### Topping

2 tablespoons butter, melted  
2 teaspoons grated Parmesan cheese  
1/2 teaspoon garlic powder

**In a large bowl**, combine Yumee Yumee Dreamees mix, garlic powder, and baking soda. Mix well. Toss and coat cheeses thoroughly with dry ingredients. In a small bowl, combine sour cream, milk, and canola oil. Mix well. Stir wet ingredients into dry mixture, and mix well.

**Divide** dough into 9 equal portions. Roll each portion into a ball by hand and place on a well-greased baking sheet, about 1 inch apart. Flatten each roll gently to about 3/4 inch thickness.

**Bake** at 375 degrees for 13 minutes.

**Meanwhile**, combine melted butter, Parmesan cheese, and garlic powder. Remove baking sheet from oven, and brush biscuits with butter mixture. Return baking sheet to oven, and bake an additional 4 minutes. Remove biscuits from baking sheet, and serve warm.

