

Baked Potato Biscuits



Biscuits

- 1 package Yumee Yumee Dreamees mix
- 1/8 teaspoon baking soda
- 1/2 cup shredded Colby-Jack cheese
- 1/4 cup real bacon bits
- 1 teaspoon chopped fresh chives
- 1/3 cup sour cream
- 1/4 cup milk
- 2 tablespoons canola oil

Topping

- 1/4 cup shredded Colby-Jack cheese

In a large bowl, combine Yumee Yumee Dreamees mix and baking soda. Mix well. Toss and coat cheese, bacon bits, and chives 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 parchment lined baking sheet, about 1 inch apart. Flatten each roll gently to about 3/4 inch thickness.

Bake at 375 degrees for 14 minutes. Remove biscuits from oven and top with cheese. Return to oven and bake for 1 minute, or until cheese melts. Remove biscuits from baking sheet, and cool on a wire rack.

Makes 9 biscuits