

Fiesta Biscuits



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Biscuits

- 1 package Yumee Yumee Dreamees mix
- 2 teaspoons dried chives
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried cilantro
- 1/4 teaspoon chili powder
- 1/8 teaspoon onion powder
- 1/8 teaspoon baking soda
- Dash ground cayenne pepper
- 1/2 cup shredded Colby-Jack cheese
- 2 tablespoons grated Parmesan cheese
- 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, chives, garlic powder, cilantro, chili powder, onion powder, baking soda, and cayenne pepper. 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 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

Cook's Note: Substitute Pepper Jack or Habanero Jack cheese for a spicier kick.

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