

## Southwest Biscuits



1 package Yumee Yumee Dreamees mix  
1/2 teaspoon dried cilantro  
1/4 teaspoon garlic powder  
1/4 teaspoon chili powder  
1/8 teaspoon baking soda  
1/8 teaspoon ground cumin  
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

**In a large bowl**, combine Yumee Yumee Dreamees mix, cilantro, garlic powder, chili powder, baking soda, and cumin. 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 15 minutes. Remove biscuits from baking sheet, and serve warm.