

Cheddar Biscuits

Cheddar Biscuits are an easy side dish that all ages love.

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Yield: 15 biscuits

Prep Time:

10 mins

Cook Time:

10 mins

Total Time:

20 mins

Rate

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INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/4 teaspoon baking soda
- 4 tablespoons butter (chilled and cut into small pieces)
- 1 cup shredded sharp cheddar cheese
- 1 cup buttermilk
- 1/2 cup sour cream

INSTRUCTIONS

1. Preheat oven to 450°.
2. In a large mixing bowl, combine flour, sugar, baking powder, salt, and baking soda. Stir with a whisk to combine.
3. Using a pastry cutter, a fork, or your hands, cut in the butter until the pieces are VERY small--almost unnoticeable.
4. Add in the cheese and toss well.
5. Stir in the buttermilk and sour cream just until moist. Do not overmix.
6. On a foil or parchment-lined and greased baking sheet, drop about 1/3 cup of the dough per biscuit, leaving 1-2 inches in between.
7. Bake at 450° for 15 minutes or until edges are brown. Remove biscuits from pan and let cool.

FREEZER INSTRUCTIONS

You have two options for freezing these biscuits:



1) Before Baking:

- **Freeze for Later:** Dust the cut-out biscuits with a little flour, place on sheet pan and flash freeze for about 2 hours until frozen solid. Toss biscuits into a gallon-size freezer bag, seal, and freeze.
- **Prepare from Frozen:** Set biscuits on a parchment or foil lined pan and thaw in the fridge or on the counter (if baking immediately). Bake according to directions.

2) After Baking:

- **Freeze for Later:** Bake biscuits as directed. Cool completely. Place in freezer safe bag or container for up to 3 months.
- **Prepare from Frozen:** Wrap biscuits in damp paper towel and heat in microwave for 20-30 seconds.

NOTES/TIPS

- Leftover biscuits can become stale or dry if not stored properly after baking. Follow these tips for the best method of storing biscuits:
 - Allow the biscuits to cool completely before storing them.
 - Place the biscuits in an airtight container or a resealable plastic bag.
 - If you are stacking the biscuits, place a sheet of wax paper or parchment paper between each layer to prevent them from sticking together.
 - Store the biscuits at room temperature in a cool, dry place away from direct sunlight.
- There are two ways to reheat biscuits:
 - **Oven:** Place them on a sheet pan, brush the tops with melted butter (if desired), cover with foil, and heat at 350°F for about 5-10 minutes.
 - **Microwave:** Place biscuits on a plate. Microwave in about 20-second increments until warmed through. This method may result in a little soggy or tougher finished product, so don't overdo it.

NUTRITION

Serving: 1 biscuit | **Calories:** 147 kcal (7%) | **Carbohydrates:** 15 g (5%) | **Protein:** 4 g (8%) | **Fat:** 8 g (12%) |

Cholesterol: 22 mg (7%) | **Sodium:** 323 mg (14%) | **Fiber:** 0.5 g (2%) | **Sugar:** 2 g (2%)

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