**** **Cheddar-Thyme Biscuits**

Ingredients:

2 cups flour

4 tsp baking powder

3 Tbsp. white sugar

½ tsp salt

½ tsp cream of tartar

½ cup margarine

¾ cup milk

½ cup Cheddar cheese, shredded

1 Tbsp. fresh thyme, chopped

Method:

Temperature to Preheat: 425 F

1. In bowl, stir together flour, baking powder, sugar, salt and cream of tartar.
2. Cut in butter using a pastry cutter or a fork until it’s the size of peas.
3. Make a well in the center of the mixture and add the milk, cheese, and thyme into the bowl. Mix until soft dough forms.
4. Roll or pat out on a floured surface to ¾ inch thick. Cut into circles using a cookie cutter or glass and place on a baking sheet.
5. Make for 10 minutes in the oven, or until the tops of the biscuits are golden brown.