

Cheddar Cheese Skillet Biscuits



Ingredients

2 cups flour
4 tsp baking powder
1/4 cup powdered cheddar cheese
1/3 cup dry milk
*will add 6 TBSP coconut oil

Directions

Mix 6 TBSP coconut oil into dry biscuit mix until pea sized crumbs form. Lightly mix with 1 cup cool water, just until incorporated. Melt 1 TBSP oil in skillet and cook 4 biscuits at a time over low heat, dropping spoonfuls of dough and spreading each biscuit into an even thickness, for about 6 minutes per side. Repeat with another 1 TBSP oil and the remaining 4 biscuits.

Serving Size: 1 biscuit

Nutrition Info

Calories: 206.0

Fat: 10.4g

Carbohydrates: 25.1g

Protein: 4.3g