

Cheddar Ale Biscuits (Sides)



3 cups all-purpose flour
1 Tbsp. baking powder
1 Tbsp. sugar
1 tsp. salt
 $\frac{3}{4}$ tsp. cream of tartar
4 Tbsp. Halladay's Cheddar Ale Seasoning
 $\frac{1}{2}$ cup extra-sharp cheddar cheese, shredded
 $\frac{1}{2}$ cup sharp cheddar cheese, shredded
 $\frac{3}{4}$ cup butter
1 cup milk

Preheat oven to 450°F. Combine flour, baking powder, sugar, salt, cream of tartar and seasoning. Using a mixer, add in butter until mixture resembles coarse crumbs. Stir in cheese. Make an indentation in the middle of the flour mixture and add milk all at once. Using a fork, stir just until mixture is moist. Roll dough out onto lightly floured surface. Knead dough until it holds together. Pat dough until $\frac{3}{4}$ inch thick. Cut dough with 2-inch biscuit cutter. Place dough circles 1 inch apart on an ungreased baking sheet. Bake until golden brown, 10-15 minutes. Makes 12 biscuits.