

## Cheddar Ale Biscuits (Sides)



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