

# Italian Cheese Biscuits

Yield: 4 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-cheese-biscuits-recipe>

## Ingredients:

- 3 cups unbleached all purpose flour Bleached flour toughens baked goods
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon sea salt
- 4 tablespoons unsalted butter cold
- 2 cups sharp cheddar cheese shredded
- 2 cups whole milk or half-and-half, see note below
- 1/4 teaspoon garlic powder
- 1/4 teaspoon dried basil
- 1/4 teaspoon marjoram dried
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried thyme
- 4 tablespoons unsalted butter
- 1/2 teaspoon garlic powder
- 1/2 teaspoon sea salt
- 1/4 teaspoon dried basil
- 1/4 teaspoon marjoram dried
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried thyme

## Nutrition:

1. Calories: 850 calories
2. Carbohydrate: 79 grams
3. Cholesterol: 135 milligrams
4. Fat: 46 grams
5. Fiber: 3 grams
6. Protein: 28 grams
7. SaturatedFat: 29 grams
8. Sodium: 1290 milligrams

9. Sugar: 7 grams

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