

# Crispy Corn Biscuits

written by The Recipe Exchange | September 22, 2014

## **Ingredients**

2 cups unbleached white flour  
4 tsp. baking powder  
1/2 tsp. salt  
1 pinch cayenne pepper  
5 tbsp. shortening  
5 tbsp. unsalted butter  
1/2 cup white medium cheddar cheese, grated  
2/3 to 3/4 cup milk  
1/4 to 1/3 cup cornmeal (for rolling out biscuits)

## **Directions**

Preheat oven to 425°F.

Combine flour, baking powder, salt, cayenne, and grated cheese in a mixing bowl. Cut in shortening and butter until mixture is evenly grainy and coarse. Sprinkle milk over mixture and blend lightly with a fork until it is evenly moistened. Turn out dough onto a cornmeal-covered board. Knead 10-12 times. Roll out dough to 1/4-inch thickness. Cut with a 2 to 2-1/2-inch disc and place on a lightly greased cookie sheet. Bake 10-12 minutes until lightly browned. Serve hot.