

Patti McGee's Cheese Biscuits

This is from Stephen and Evie Colbert's cookbook, *Does this taste funny?* He suggests they go well with bourbon at the holidays. This is half of the recipe in his book.

Ingredients

- 1 cups flour
- 1 1/2 tsp. baking powder
- 1/8 tsp. salt
- 4 Tbsp. margarine
- 4 Tbsp. salted butter
- 4 oz. extra sharp cheddar cheese (Cracker Barrel Extra Sharp)
- 1 dash cayenne pepper
- 1/2 egg white
- 25 pecan halves

Equipment

- Heavy saucepan or double boiler
- Baking sheet
- Parchment paper



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☑	Description	Time (min)
	Sift together 1 cup flour, 1 1/2 tsp. baking powder, and 1/8 tsp. salt	2
	Shred 4 oz. extra sharp cheddar cheese	2
	In a large, heavy saucepan over low heat, melt 4 Tbsp. margarine and 4 Tbsp. salted butter	3
	Remove from heat and slowly stir in the shredded cheese until melted	3
	Stir in the flour slowly. Add more flour if too wet.	2
	Set dough aside to cool and turn on the oven to preheat to 325 degrees	20
	Separate an egg. Beat the white with a fork until frothy. Reserve the yolk for other purposes.	2
	Line a baking sheet with parchment paper	1
	Roll out walnut-size balls of dough and place on the baking sheet 2" apart	5
	Dip a pecan half in the egg white and press into the ball of dough	3
	Bake until puffy and lightly brown. Check the bottoms to prevent burning	15
	Remove pan from the oven and allow to cool	5
	Transfer biscuits to a cooling rack and cool completely	30
	Total	1 hr. 35 min.