

VEGETARIAN

The Lady and Sons Cheese Biscuits

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
24 min	10 min	14 min	12	\$0.42	286 kcal



The recipe The Lady and Sons Cheese Biscuits can be made in approximately 24 minutes. This recipe serves 12 and costs 42 cents per serving. One portion of this dish contains around 11g of protein, 22g of fat, and a total of 457 calories. 3 people have tried and liked this recipe.

Ingredients

- ☐ 4 cups biscuit mix
- ☐ ¼ teaspoon garlic powder
- ☐ ½ cup shredded Monterey Jack cheese
- ☐ 1 cup shredded Cheddar
- ☐ ½ stick butter, melted
- ☐ 2 cups milk
- ☐ 12 servings Salt and freshly ground black pepper

EQUIPMENT Bowl, Baking sheet, Oven, Ice cream scoop

Method

- 1 Preheat the oven to 375 degrees F. Spray a baking sheet with nonstick cooking spray.
- 2 To a large bowl, add the cheese.
- 3 Add the biscuit mix and gradually add the milk. Stir together until desired consistency is reached.
- 4 Add salt and pepper, to taste. Scoop the batter with an ice cream scoop and drop onto the prepared baking sheet.
- 5 Brush the biscuits with garlic butter.
- 6 Bake for 12 to 15 minutes.
- 7 Brush the biscuits with more garlic butter when they come out of the oven.
- 8 In a bowl mix together the butter and garlic.

Nutrition per serving

286	8 g	16 g	28 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			7.5 g · 47% of daily needs
Fibre			0.9 g · 3% of daily needs
Sugar			6.7 g · 7% of daily needs
Sodium			646 mg · 28% of daily needs
Cholesterol			29.4 mg · 10% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at [whatsheate.com/the-lady-and-sons-cheese-biscuits-148332](https://www.whatsheate.com/the-lady-and-sons-cheese-biscuits-148332)