



INGREDIENTS:

MAKES 30 BISCUITS

24 oz Bob's Red Mill Gluten Free
Flour

½ Teaspoon Salt & Pepper

8 oz Cold Butter

1 Tablespoon Fresh Herbs
Chopped

2 Cloves Garlic Paste

2 Cups Water

¾ Cup Grated Cheese

DIRECTIONS:

1. Pre-Heat oven to 350F degrees.
2. Mix all ingredients except for cheese by hand or in a stand-up mixer until crumbly.
3. Scoop evenly on a buttered baking sheet.
4. Bake for 20-25 minutes until golden brown.
5. Brush with melted butter and enjoy!

COOKING
SKILLS
ACADEMY