

## White Cheddar & Ham Biscuits

Prep Time: 20 minutes  
Total Time: 35 minutes  
Servings: Makes 10 - 12 biscuits



### Ingredients

2 cups all-purpose flour  
1 Tbsp. sugar  
2 tsp. baking powder  
1 tsp. salt  
1/4 tsp. baking soda  
3 Tbsp. chilled butter, cut into small chunks  
1 cup Vermont White Cheddar cheese, finely shredded  
1 cup Sugardale Diced Ham (code 8708)  
1 cup buttermilk  
1/2 cup sour cream  
Non-stick cooking spray

### Instructions

1. Preheat the oven to 450°.
2. Combine flour, sugar, baking powder, salt, and baking soda in large mixing bowl. Mix together with a whisk.
3. Cut in the butter with a pastry blender, or a fork until mixture resembles a coarse meal.
4. Add 3/4 cup of the cheese and all the ham. Mix together well.
5. Add the buttermilk and sour cream; stir just until mixed together and moist.
6. Drop dough by 1/3 cupfuls onto a baking sheet sprayed with a non-stick cooking spray. Top the unbaked biscuits with the remaining 1/4 cup of the cheddar cheese.
7. Bake at 450° for 13-15 minutes until edges and tops of biscuits are lightly brown.
8. Remove from pan and place on wire racks to cool.

Serving Suggestion- Cut biscuit in half and place a scrambled or fried egg in between layers to make a breakfast sandwich.

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