

Beer Biscuits

Author Mrs. Barbara Brown "Frankenmuth Historical Association Cook Book"

Ingredients

- 2 cup Bisquick Mix
- 1/4 cup onions finely chopped
- 1/2 - 2/3 cup beer freshly opened
- 1/2 cup cheddar cheese grated

Instructions

1. Preheat oven to 450°.
2. In a large bowl, combine all ingredients and stir with a fork until sticky ball forms.
3. Turn out on well-floured board.
4. Knead 8-10 times, then pat or roll into a 1/2" thick square.
5. Cut into 16 pieces, place on a lightly floured greased sheet.
6. Bake 10-12 minutes until browned.