

Meadowbrook's Ham and Cheese Baking Powder Biscuits:

3 cups all purpose flour	¼ tbsp salt
12.5 ml baking powder	½ cup of shortening
2/3-3/4 cup milk	150 ml grated cheddar cheese
1 cup of Meadowbrook's Naturally Smoked Ham (fully cooked)	

Combine and sift flour, salt and baking powder in a large bowl. Cut in shortening until mixture resembles coarse cornmeal. Add grated cheese and chopped ham and mix in. Make a well in the middle of the mixture and add milk while stirring with a fork. Turn on lightly floured board and knead approx 6 times. Roll dough to a thickness of 1.5 cm. Cut with a floured cutter and place on a cookie sheet. Bake at 450 F until biscuits are golden brown (about 12-15 minutes) makes about 18 biscuits.
