

Great Grandma's Biscuits

These yummy little biscuits were originally called Joey's Biscuits by my Mother, Joe's Great Grandmother. This didn't sit very well with my Mother's two other grandchildren, Shelli and Crisy, they never did understand why Joey got all the glory. So in order to keep peace in the family, I have renamed these "Great Grandma's Biscuits. I don't think she'd mind.

8 tbsp butter
5 oz crumbled blue cheese

2 cans refrigerated buttermilk biscuits

- 1 Use a pan approximately 8" x 12". Melt the butter in the pan by placing it in the oven for just a few minutes, just until the butter melts.
- 2 Remove from the oven and add the crumbled blue cheese to the butter.
- 3 Cut each biscuit in fourths and drop on top of the butter and blue cheese.
- 4 Lightly toss and then place in a pre-heated 450 degree oven.
- 5 Watch closely the biscuits will cook fairly quickly in about 8 minutes.

Servings: 10

Cooking Times

Preparation Time: 10 minutes

Cooking Time: 8 minutes

Total Time: 20 minutes

Degree of Difficulty

Degree of Difficulty: Easy

Oven Temperature: 450°F

Nutrition Facts

Serving size: 1/10 of a recipe (2.5 ounces).
Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.
Nutrition information calculated from recipe ingredients.

Amount Per Serving	
Calories	258.92
Calories From Fat (50%)	128.28
	% Daily Value
Total Fat 14.59g	22%
Saturated Fat 7.17g	36%
Cholesterol 28.96mg	10%
Sodium 625.08mg	26%
Potassium 93.3mg	3%
Total Carbohydrates 28.52g	10%
Fiber 1.02g	4%
Sugar 3.23g	
Protein 4.14g	8%
MyPoints 6.19	

Recipe Type: Yeast Breads and Quick Breads