

# Cheddar Biscuits

12 SERVINGS 25 MINUTES



## INGREDIENTS

2 1/2 cups Almond Flour  
1 tsp Baking Soda (Rounded)  
1/2 tsp Sea Salt  
1/4 tsp Black Pepper  
1/2 cup Cheddar Cheese (Sharp, Shredded)  
2 eas Egg  
1/4 cup Raw Honey  
1/4 cup Butter  
1 tsp Lemon Juice

## NUTRITION

### AMOUNT PER SERVING

Calories	218	Iron	1mg
Fat	18g	Vitamin D	0IU
Carbs	11g	Folate	5µg
Fiber	3g	Magnesium	69mg
Protein	7g	Zinc	0mg
Vitamin C	0mg		

## DIRECTIONS

- 01 Preheat oven to 350 F.
- 02 Sift almond flour into large mixing bowl. Stir in the rest of the dry ingredients.
- 03 In a separate bowl, whisk the eggs, honey, butter, and lemon juice. Add the wet mixture to the almond flour mixture and mix until well combined.
- 04 Line a cookie sheet with parchment paper.
- 05 Drop biscuit dough onto the cookie sheet by rounded tablespoons about 2 inches apart.
- 06 Bake for 15-20 minutes until the bottoms are golden and the tops set.

## NOTES

RECIPE ID 806

SOURCE

Cindy Frei