

## Cheddar Chive Muffins

For a nice change from sweet muffins, try this savory variety. For bite-sized morsels, bake the batter in miniature muffin cups for 10 to 12 minutes.

1 ¼ cups milk  
¾ cup mashed potato flakes  
1 egg  
1/3 cup vegetable oil  
1 cup (4 ounces) shredded cheddar cheese  
1 2/3 cups all-purpose flour  
3 tablespoons sugar  
2 tablespoons minced chives  
1 tablespoon dried parsley flakes  
2 teaspoons baking powder  
1 teaspoon salt

1

In a small saucepan, bring milk to a boil. Remove from the heat, stir in potato flakes. Let stand for two minutes. Whip with a fork until smooth; cool slightly. Transfer to a large bowl. Beat in the egg, oil and cheese.

Combine the flour, sugar, chives, parsley, baking powder and salt; stir into potato mixture just until moistened (batter will be thick).

2

Fill greased muffin cups three-fourths full. Bake at 400 degrees for 20-25 minutes or until a toothpick come out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm. Yield: 1 dozen.

## Garlic Cheese Biscuits

Shredded cheddar cheese adds nice color to these biscuits, while a tasty butter mixture brushed on top provides a burst of garlic flavor.

2 cups all-purpose flour  
3 teaspoons garlic powder, divided  
2 ½ teaspoons baking powder  
½ teaspoon baking soda  
½ teaspoon chicken bouillon granules  
½ cup butter-flavored shortening  
¾ cup shredded cheese  
1 cup buttermilk  
3 tablespoons butter, melted

1

In a small bowl, combine the flour, 2 teaspoons garlic powder, baking powder, baking soda and bouillon; cut in shortening until mixture is crumbly. Add cheese. Stir in buttermilk just until moistened.

2

Drop by heaping tablespoonfuls 1 in. apart onto a greased baking sheet. Bake at 450 degrees for 10 minutes. Combine the butter and remaining garlic powder; brush over biscuits. Bake 4 minutes longer or until golden brown. Serve warm. Yield: 1 ½ dozen.

*Quick Breads are such an easy thing to mix up quickly, and they make a simple meal into a special meal. If you are a multi-tasker like Kate or Cindy....you will need to stay focused and watch the time....or the Smoke will Roll!*