

# Our State eats

*Published in the October 2015 issue of Our State*



## Hoop Cheese Biscuits

*Yield: About 12 biscuits.*

- 2 cups biscuit mix**
- 1 tablespoon sugar**
- ¼ teaspoon black pepper**
- ¼ teaspoon cayenne pepper**
- ½ teaspoon garlic powder**
- ¼ cup chopped chives**
- 1 stick cold butter**
- 1 cup buttermilk**
- 1 pound hoop cheese**
- 4 tablespoons butter, melted**

Preheat oven to 425°. Grease a muffin tin. In a large bowl, combine biscuit mix, sugar, peppers, garlic powder, and chives. Grate butter into dry ingredients. Using fingers, incorporate to a crumbly consistency. Add buttermilk, a little at a time, until the batter is thick and creamy.

Put 1 heaping tablespoon of mixture in each muffin cup. Pinch off ¾-inch chunks of cheese, and place in the center of the batter. Spoon about 1 heaping tablespoon of batter over each piece of cheese, pushing it around the edges to seal in cheese.

Bake for about 12 minutes, until golden brown. Remove biscuits, and brush them with melted butter. Serve immediately.

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