



# Easy Blue Cheese 'n' Chive Drop Biscuits

## INGREDIENTS

2 cups Hy-Vee all-purpose flour  
1 tbsp Hy-Vee baking powder  
1 tsp Hy-Vee salt  
½ cup Hy-Vee unsalted butter, cold; grated  
1 ½ cups buttermilk  
½ cup Hy-Vee blue cheese crumbles  
¼ cup fresh chives, chopped

## PREPARATION

- 1** Preheat oven to 425°. Line a large baking sheet with parchment paper; set aside.
- 2** Whisk together flour, baking powder, and salt in a medium bowl. Add cold butter. Lightly toss with a fork until coated with flour. Stir in buttermilk just until combined. Gently fold in blue cheese and chives.
- 3** Drop about ¼ cup of dough 2-inches apart onto prepared baking sheet. Bake 14 to 16 minutes or until bottoms are golden brown.

## NUTRITION FACTS

Calories: 180  
Total Fat: 10g  
Saturated Fat: 6g  
Trans Fat: 0g  
Cholesterol: 25mg

Sodium: 440mg  
Carbohydrates: 18g  
Fiber: 1g  
Sugar: 2g  
Protein: 4g