

# Gluten-Free Buttermilk Biscuits

Cook Time: 15 minutes

Servings: 20

## With Cheddar and Onion



## The Ingredients

- 2 cups Cream of Rice Hot Cereal, uncooked
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 6 tablespoons unsalted butter, cut into small pieces
- 1 cup sharp cheddar cheese, shredded
- 3 green onions, finely chopped
- 1 1/4 cup buttermilk

## Directions

- Preheat oven to 450°F.
- Place Cream of Rice in blender or food processor and process slightly until it's a fine consistency.
- Combine Cream of Rice, baking powder and salt in a large bowl.
- With pastry blender or fork, cut butter into Cream of Rice mixture until it resembles coarse crumbs. Stir in cheese and green onion, then buttermilk until just combined.
- Spoon batter, by rounded 2 tablespoons, onto ungreased baking sheet. Bake 15 minutes or until golden.