CHEESE BISCUITS

Ingredients

1/4 cup Organic Virgin Coconut Oil or butter, melted1/3 cup sifted Organic Coconut Flour4 eggs

1/4 teaspoon salt

1/4 teaspoon onion powder

1/4 teaspoon baking powder

½ cup sharp cheddar cheese, shredded

Method

Blend together eggs, butter, salt, and onion powder. Combine coconut flour with baking powder and whisk into batter until there are no lumps. Fold in cheese. Drop batter by the spoonful onto a greased cookie sheet. Bake at 205 Degree C (400F) for 15 minutes. For a cheesier biscuit increase cheese to $\frac{3}{4}$ cup.