

## Great Grandma's Biscuits

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*These yummy little biscuits were originally called Joey's Biscuits by my Mother, Joe's Great Grandmother. This didn't sit very well with my Mother's two other grandchildren, Shelli and Crisy, they never did understand why Joey got all the glory. So in order to keep peace in the family, I have renamed these "Great Grandma's Biscuits. I don't think she'd mind.*

8 tbsp butter  
5 oz crumbled blue cheese

2 cans refrigerated buttermilk biscuits

- 1 Use a pan approximately 8" x 12". Melt the butter in the pan by placing it in the oven for just a few minutes, just until the butter melts.
- 2 Remove from the oven and add the crumbled blue cheese to the butter.
- 3 Cut each biscuit in fourths and drop on top of the butter and blue cheese.
- 4 Lightly toss and then place in a pre-heated 450 degree oven.
- 5 Watch closely the biscuits will cook fairly quickly in about 8 minutes.

Servings: 10

### Cooking Times

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Preparation Time: 10 minutes

Cooking Time: 8 minutes

Total Time: 20 minutes

### Degree of Difficulty

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Degree of Difficulty: Easy

Oven Temperature: 450°F

### Nutrition Facts

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Serving size: 1/10 of a recipe (2.5 ounces).  
Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.  
Nutrition information calculated from recipe ingredients.

Amount Per Serving	
<b>Calories</b>	258.92
Calories From Fat (50%)	128.28
	% Daily Value
<b>Total Fat</b> 14.59g	<b>22%</b>
Saturated Fat 7.17g	<b>36%</b>
<b>Cholesterol</b> 28.96mg	<b>10%</b>
<b>Sodium</b> 625.08mg	<b>26%</b>
<b>Potassium</b> 93.3mg	<b>3%</b>
<b>Total Carbohydrates</b> 28.52g	<b>10%</b>
Fiber 1.02g	<b>4%</b>
Sugar 3.23g	
<b>Protein</b> 4.14g	<b>8%</b>
MyPoints 6.19	

Recipe Type: Yeast Breads and Quick Breads