



TRANSITION TOWN
HERVEY BAY

Thyme and Cheese Biscuits

Ingredients

2 cups of flour
3 teaspoons of baking powder
1 teaspoon fresh minced thyme
½ teaspoon fresh minced parsley
½ teaspoon fresh minced rosemary
½ cup tasty cheddar cheese
5 tablespoons of butter
½ cup milk

Method

Mix together the flour, baking powder, herbs and cheese using a fork. Cut in the butter until the mixture is crumbly. Add milk and stir to make the dough stick together. Add little more milk if necessary.

Drop spoonfuls of required size onto a baking tray about one inch apart. Bake for 10-12 mins. Cool on a rack and when serving garnish with a sprig of fresh thyme.

Sally Foster
Transition Town Gardeners
Hervey Bay