

Ingredients:

3 cups Whole Wheat Flour 2 tsp Garlic Powder 1/2 cup Vegetable Oil 1 cup Shredded Cheese 1 Egg, beaten 1 cup Milk

Instructions:

In a large bowl, combine flour and garlic powder.

Make a well in the flour mixture and gradually stir in vegetable oil, cheese, beaten egg and milk until well blended.

Knead dough on a floured surface about 3-4 minutes.

With a rolling pin, roll dough into 1/2 inch thickness.

Cut with biscuit cutter and place on a lightly greased baking sheet.

Bake 25 minutes at 400°F.

Cool on a wire rack. Store at room temperature in a container with a loose fitting lid.