

Garlic & Cheese Drop Cookies

Ingredients

For 8 drop cookies

4 Unsalted Butter tablespoons, melted 50 g fondue margarine

1 Cup All-Purpous Flour 125 g flour

1 tablespoon Granulated Sugar 1 tablespoon of sugar

1 Teaspoon Baking Powder 1 teaspoon of chemical yeast (baking soda)

1/4 Teaspoon Baking Soda

1/2 teaspoon salt 1/2 teaspoon of salt

1/4 Teaspoon Garlic Powder 1/4 C.C. D in Powder

1/2 CUP Buttermilk 120 ml of yogurt

1 Cup Sharp Shredded Cheddar Cheese (Thick Shred)

110 g thick grated cheddar

Preparation

1. PRE-HEAT OVEN 450F (230 ° C) and LINE A BAKING SHEET With Parchment Paper
2. In A Large Bowl, Whisk Together Flour, Sugar, Boking Soda, Boking Powder, Salt and Garlic.
3. In A Separate Bowl Whisk Together Slightly Cooled Butter Into Buttermilk (It's Okay If the Mixture Looks Curled)
4. For Buttermilk Mixture Into Flour Mixture and Stir Until Just Combined. Don't Overmix: it will make the dense and hard cookies)
5. Add the cheddar
6. Use an Ice-Dream Scoop to Drop Batter Onto Baking Sheet, Spacing at Least 2 '' apart.
7. Bake for 12 minutes, or Until Golden Brown
8. Serve warm