Cheese Biscuits

2 cups shredded cheddar cheese

3 1/2 cups flour

1 Tablespoon sugar

1 Tablespoon baking powder

1/2 teaspoon baking soda

1 teaspoon salt

4 Tablespoons butter + 2 Tablespoons melted butter

1 1/2 cups buttermilk

Form cheese into six 1/3 cup size balls suing hands to squeeze tightly.

Pulse 2 1/2 cups flour, baking powder, baking soda and salt in food processor.

Add 4 T. chilled butter and pulse until crumbly.

Stir in buttermilk.

Sprinkle remaining 1 c. flour on counter.

Divide dough into 6 pieces and dust with flour.

Flatten each dough portion into a 3 1/2" circle.

Place a cheese ball in center and pull edges together to seal.

Place biscuits into a greased 9" cake pan.

Brush tops with melted butter and bake 5 minutes at 500.

Reduce temperature to 450 and bake 15-20 minutes longer.