

Better Than Jim 'N Nick's Cheesy Biscuits - Easy Copycat Recipe!

Better Than Jim 'N Nick's Cheesy Biscuits



OVEN
425°F

TIME
30 min

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INGREDIENTS

- 1½ cups Bisquick (or your favorite baking mix)
- ¾ cup buttermilk
- 3 tablespoons sugar
- ... teaspoon vanilla extract
- 1 cup shredded cheddar cheese

DIRECTIONS

1. Preheat your oven to 425°F (220°C). Lightly grease a mini muffin tin.
2. Mix : Bisquick, buttermilk, sugar, vanilla, and cheddar cheese in a bowl. Stir until just combined-don't overmix.
3. Scoop the batter into the prepared mini muffin cups. Fill each about ¾ full.
4. Bake for 12-15 minutes or until the tops are golden brown and a toothpick comes out clean.
5. Cool slightly before serving. Enjoy warm with honey butter for maximum deliciousness.

SWAPS & NOTES

Buttermilk substitute: Mix ¾ cup milk with 1 tablespoon lemon juice or vinegar and let sit for 5 minutes.

Cheese: Sharp cheddar adds bold flavor, but Colby Jack or Pepper Jack work well too.

Mix-ins: Add a pinch of cayenne or chopped jalapeños for a kick!

Instructions Preheat your oven to 425°F (220°C).

TIPS FOR SUCCESS

Don't overmix the dough-stir just until everything comes together.

Use freshly shredded cheese for the best melt and flavor.

Brush the tops with melted butter right after baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/better-than-jim-n-nicks-cheesy-biscuits-easy-copycat-recipe/>