

# Pizza Biscuit Bite

## Ingredients

### Biscuit

2 1/4 cups Bisquick  
2/3 cup milk  
1 clove garlic, crushed & chopped

### Filling

8 oz. Provolone or Mozzarella  
Cheese, shredded  
4 oz. Parmesan Cheese, shredded  
6 oz. Coppa, chopped\*

Pizza Sauce

## Preparation

Preheat the oven to 400 degrees.  
Rack in middle of the oven.

Measure out the milk and put the chopped garlic in with the milk to allow the oils to intermingle. Shred the cheese and chop the Coppa. Add milk and garlic to Bisquick and make the dough. Add in the cheeses and Coppa and using your hands work into the dough. With a teaspoon, spoon out bite-sized dollop onto a ungreased sheet pan or cookie sheet and bake for approximately 8-10 minutes. Check them at 8 minutes. Do not over bake as the cheese can burn on the bottom.

Makes about 20-24 biscuit bites. Serve warm with a warmed pizza sauce.

\* Substitute with pepperoni or other dried meat

