

Cheddar Bay Biscuits

Ingredients

2 c Flour
1 T Sugar
1 T Baking Powder
2 1/2 t Garlic Powder
1/2 t Salt
1 c Buttermilk
11 T Unsalted Butter (melted)
1 1/2 c Sharp Cheddar Cheese
(shredded)
1 T Parsley (chopped)
1/4 t Cayenne Pepper

Instructions

- 1.Preheat oven to 450 degrees F. Line a baking sheet with parchment paper; set aside.
- 2.In a large bowl, combine flour, sugar, baking powder, 2 teaspoons garlic powder, salt and cayenne pepper.
- 3.In another bowl, whisk together buttermilk and 8 tablespoons butter. Pour mixture over dry ingredients and stir using a rubber spatula just until moist. Gently fold in cheese.
- 4.Using a 1/4-cup measuring cup, scoop the batter evenly onto the prepared baking sheet. Place into oven and bake for 10-12 minutes, or until golden brown.
- 5.Meanwhile, whisk together 3 tablespoons butter, parsley, and 1/2 teaspoon garlic powder in a small bowl.

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5. Working one at a time, brush the tops of the biscuits with the butter mixture. Serve immediately.