



Palatable

Cheddar Bay Biscuits

🕒 Cook: 12m · Total: 12m

Ingredients

- 4 Cups Bisquick
- 1 1/3 Cups Water (or Buttermilk)
- 1 1/2 cups of Shredded Sharp Cheddar
- 1/2 Cup Melted butter
- 1/8 Tsp Garlic Powder
- 1/8 Tsp Onion Powder
- 1/2 Tsp Dried Parsley
- 1/8 Tsp Salt
- 1/8 Tsp Black Pepper

Instructions

1. Mix Bisquick, Water & Cheddar
2. Use Ice Cream Scoop to space evenly on a greased cookie sheet.
3. Bake @ 375 for 10-12 minutes

While Cooking

1. Mix Butter, Garlic Powder, Onion Powder, Parsley, Salt, & Pepper together.
2. When biscuits are done, brush mixture on biscuits.

Notes

Extra utensils:

Ice Cream Scoop & Brush

🔗 Source : [🔗](#)