



Palatable

Cheddar Bay Biscuits - Alt Recipe

Ingredients

- 3 cups all purpose flour
- 2 tbsp. baking powder
- 1 3/4 Cups whole milk
- 1 1/2 cups of Shredded Sharp Cheddar
- 1 1/2 sticks butter, cold and chopped
- 2 Tsp Garlic Powder
- 1/4 Tsp Salt

Instructions

1. Preheat oven to 400°.
2. Combine flour, baking powder, salt and butter.
3. Slowly add in milk. (Use your hands to kneed)
4. Mix in garlic powder and cheese.
5. Use an ice cream scoop to place ~2" drops of dough onto a parchment-lined baking sheet.
6. Bake until golden, 16-18 min. Check at 12-15 min.
7. Melt Topping in a pan and baste biscuit tops.
8. If you have a broiler, take the biscuits off the parchment paper (parchment will ignite) and put them on the cookie sheet. Broil for a few minutes till tops look toasted.

Notes

Topping:

1/2 cup. butter

1 tbsp. Freshly Chopped Parsley

1 tsp. garlic powder

1 tsp. onion powder

pinch of salt

🔗 Source: