

Cheddar Bay Drop Biscuits

Biscuit ingredients

- 1 ½ cups flour
- 1 tablespoons sugar
- 1 tablespoons baking powder
- ½ teaspoon kosher salt
- 1 cloves fresh minced garlic
- ¾ cups milk
- 1/4 cup butter, melted (½ stick)
- ¾ cups shredded cheddar cheese

For the topping

- 2 tablespoons melted butter
- 1 tablespoon chopped fresh parsley
- ½ teaspoon garlic powder

Directions

1. Preheat the oven to 450 degrees. Line a large sided baking sheet with parchment paper.
2. In a large bowl combine flour, sugar, baking powder, minced garlic and salt.
3. In a separate bowl Whisk together milk and 1/2 stick melted butter.
4. Pour liquid over dry ingredients but ***Do not mix yet.***
5. Add shredded cheese to the bowl and mix gently to combine.
6. Using the blue scoop, measure out as many biscuits as you can. Place each scoop on the parchment lined sheet. Give a little space but they should all fit.
7. Bake for 10 to 12 minutes or until golden brown. While baking, make up the topping for when they come out of the oven.
8. Take out of the oven and brush the topping evenly over the biscuits.
9. Eat immediately.
10. Clean up the lab and wait for the bell.