

Red Lobster Cheddar Bay Biscuits

2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon garlic powder, divided
1/2 cup cold butter, divided
1 cup shredded cheddar cheese
3/4 cup buttermilk
1 teaspoon dried parsley

Preheat the oven to 400 and line a baking sheet with parchment or silicone. In a medium bowl, whisk together the flour, baking powder, salt, and 1/2 teaspoon garlic powder. Grate 6 tablespoons of butter into the dry ingredients, add the cheese, and toss to combine. Pour in the buttermilk and mix until just combined. Using an ice cream scoop, scoop large spoonfuls of the dough onto the prepared baking sheet. Bake 14-16 minutes, or until lightly browned. While the biscuits are baking, melt the remaining 2 tablespoons of butter in a microwave safe bowl. Whisk in the remaining 1/2 teaspoon garlic powder and parsley. Brush the butter mixture over the biscuits. Serve hot and enjoy!