

Garlic-Cheddar Biscuits

Yield: 12 biscuits

Ingredients:

2 1/2 cups baking mix (I use Bisquick)
3/4 cup milk (I used 1/4 cup half and half and 1/2 cup skim milk)
4 tablespoons cold butter, cut into pieces
1/4 teaspoon garlic powder
1 1/2 cups cheddar cheese, grated

For topping:

2 tablespoons butter, melted
1/4 teaspoon dried parsley flakes
1/2 teaspoon garlic powder

Directions:

Combine baking mix and butter together in the food processor pulsing until the butter is cut into small pieces (about the size of peas) and the mixture resembles cornmeal. (You could alternatively do this in a large bowl using a pastry cutter but I liked using the food processor.) Pour the mixture into a large bowl if using the food processor. (If you used a pastry cutter leave in the bowl you used previously.) Add cheese, milk, and garlic powder. Mix by using a wooden spoon and finishing by hand until well combined.

Drop approximately 1/4 cup portions onto a cookie sheet. (I lined mine with a Silpat silicone mat.) You should have enough dough to make 12 biscuits.

Bake for 14-17 minutes or until the tops begin to lightly brown.

Combine the melted butter, parsley flakes, and garlic powder together and brush over the tops of the warm biscuits. Serve warm.

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