Copycat Red Lobster Biscuits



PREP TIME: 10 mins TOTAL TIME: 10 mins SERVINGS: 6

INGREDIENTS

- 2 cup flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 1 teaspoon salt
- ½ teaspoon garlic powder
- 1/3 cup butter, cubed at room temperature
- 1 cup shredded sharp cheddar cheese
- 1 cup milk

For the butter topping:

- 3 tablespoon butter, melted
- ½ teaspoon dried parsley
- ½ teaspoon garlic powder

INSTRUCTIONS

1. Preheat oven to 425 degrees and prepare a baking sheet by greasing with nonstick cooking spray.
2. In a large bowl, whisk together the flour, baking powder, sugar, salt, and garlic powder.
3. Add the cubed butter and work it into the flour with a pastry blender.
4. When the mixture resembles coarse sand, add the cheese and stir to combine.
5. Pour in the milk and stir carefully until just combined, being careful not to overmix the dough.
6. Use an ice cream scoop or ¼ cup to scoop out balls of dough.
7. Place the dough on the prepared baking sheet and bake for 13 to 15 minutes, until golden brown.
8. While the biscuits are baking, prepare the butter topping by mixing together the melted butter, dried parsley, and garlic powder in a small bowl.
9. Brush the butter over the baked biscuits before serving.