

## “Almost” Red Lobster Cheddar Bay Biscuits

### For the biscuits:

- 2 ½ c. Bisquick baking mix  
(or equivalent)
- 4 Tbls. cold butter
- 1 c. (heaping) grated cheddar cheese
- ¾ c. whole milk
- ¼ tsp. garlic powder



Preheat oven to 400 degrees.

Combine baking mix with cold butter using pastry cutter or fork. Do not mix too thoroughly; you want little pieces of butter.

Add Cheddar cheese, milk and garlic powder. Mix by hand until combined.

Drop approximately ¼ c. portions onto ungreased cookie sheet. {I use an ice cream scoop

Bake for 15-17 minutes until light brown.

### For the topping:

- 2 Tbl. Butter, melted
- ¼ tsp. Garlic Powder
- ¼ tsp. Parsley

Combine together and brush over the tops of the browned biscuits.

Enjoy with your favorite seafood!