

# Garlic-Cheddar Drop Biscuits

Author : Snappy Gourmet - Lisa Huff    Prep time: 20 mins    Cook time: 15 mins    Total time: 35 mins

Biscuits similar to Red Lobster's biscuits!

## Ingredients

- Biscuits:
- 8.5 oz (about 2 cups) all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon garlic powder
- ½ cup cold unsalted butter, cut into small cubes
- 1 cup shredded sharp cheddar cheese
- ¾ cup cold milk
- Butter topping:
- 3 tablespoons unsalted butter, melted
- ½ teaspoon garlic powder
- ½ teaspoon salt



## Instructions

1. Preheat oven to 425 degrees F.
2. In a medium mixing bowl mix together flour, baking powder, ½ teaspoon salt, and ½ teaspoon of garlic powder until well combined.
3. Using a fork or pastry cutter, cut butter into flour mixture until mixture is crumbly. Mix in cheese. Mix in cold milk just until combined (do not overmix).
4. Drop biscuits (about 3 tablespoons of dough per biscuit) onto a nonstick baking sheet or a baking sheet lined with silpats or parchment paper.
5. Mix together 3 tablespoons melted butter, ½ teaspoon garlic, and ½ teaspoon salt in small bowl then brush lightly on top of each roll reserving rest of butter mixture for later.
6. Bake biscuits at 425 degrees F for about 10-15 minutes or until browned on bottom. Remove from oven and while still hot, brush more melted butter mixture on top.
7. Makes 12 biscuits

## Notes

**SNAPPY TIPS:** These biscuits are best served warm right out of the oven, but you can reheat them later if you need to.

Sprinkle a little dried parsley on top of rolls for a little color. [br] [br] **SNAPPY SUBSTITUTIONS:** You can substitute any kind of shredded cheese for the cheddar cheese, although a sharp tasting cheese is best. You can also substitute some or all shortening in the biscuits for the butter. [br] [br] *[For more recipes visit Snappy Gourmet*

*(<http://www.snappygourmet.com>); sign-up for posts via email or RSS; or follow on Facebook, Pinterest, or Twitter.]*

Recipe by **Snappy Gourmet** at <http://snappygourmet.com/2011/01/28/garlic-cheddar-drop-biscuits/>