

Copycat Red Lobster Cheddar Biscuits

Hands-on time	Total time	Yield
5 minutes	13 minutes	9 large biscuits

By MYRECIPES

With the help of store-bought baking mix, you can whip up a fresh batch of these cheesy biscuits whenever the craving strikes. No real baking expertise is required, simply combine Bisquick with milk and cheddar cheese and stir. You can easily commit this recipe to memory and volunteer yourself as the resident biscuit maker for holiday and celebratory gatherings with friends and family. If you're feeling adventurous, try different varieties of cheddar in your biscuits, such as white cheddar or a smoky aged cheddar.

Ingredients

3 cups all-purpose baking mix (such as Bisquick)

1 cup shredded cheddar cheese

1 cup milk

1 teaspoon garlic powder, divided

4 tablespoon salted butter, melted

How to Make It

Step 1 Preheat oven to 450° F.

Step 2 In a large bowl, combine the baking mix, cheddar cheese, milk, and 3/4 teaspoon garlic powder. Stir to form a loose dough.

Step 3 Line a rimmed sheet pan with parchment paper; spoon the dough into 9 even mounds, about 2 inches apart. Bake at 450° for 8 minutes or until golden.

Step 4 Stir together the butter and remaining 1/4 teaspoon garlic powder; brush over the tops of the biscuits. Serve warm.