**Easy Parmesan Knots**

* 1 tube (12 ounces) refrigerated buttermilk biscuits ( I used Pillsbury Golden Layers Refrigerated Buttermilk Biscuits)
* 1/4 cup canola oil
* 3 tablespoons grated Parmesan cheese (I did use the green can stuff)
* 1/2 teaspoon garlic powder
* 1 teaspoon dried oregano
* 1 teaspoon dried parsley flakes

1. Roll each biscuit into a 12-in. rope and tie into a knot; tuck ends under. Place 2 in. apart on a greased [baking](http://realmomkitchen.com/609/easy-parmesan-knots/) sheet. [Bake](http://realmomkitchen.com/609/easy-parmesan-knots/) at 400° for 8-10 minutes or until golden brown.
2. In a large bowl, combine the remaining ingredients; brush the warm knots with the mixture. **Yield:**10 knots**.**