



Garlic Cheese Drop Biscuits

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*A super simple recipe for **Garlic Cheese Drop Biscuits**. Ready in under 25 minutes, no mixer, no rolling pin, no biscuit cutters required! These simple drop biscuits make a great quick and easy side dish for any dinner!*

Course

Bread, Side Dish

Cuisine

American

Prep Time

10 minutes

Cook Time

10 minutes

Total Time

20 minutes

Servings

8 biscuits

Calories

177kcal

Author

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Equipment

- [Mixing bowls](#)

Ingredients

- 4 Tablespoons [unsalted butter](#) melted
- 1 cup [all-purpose flour](#) (125g)
- 1 Tablespoon granulated sugar
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- ¼ teaspoon garlic powder
- ½ cup [buttermilk](#) (118ml)
- ½-1 cup sharp shredded cheddar cheese use a thick shred, *not* finely shredded (55-110g)

Topping

- 2 Tablespoons salted butter or unsalted, just add a dash of salt
- ⅛ teaspoon garlic powder
- ¼ teaspoon dried parsley

Instructions

1. Preheat oven to 450F (230C) and line a baking sheet with parchment paper. Set aside.

2. Melt your butter and set it aside so it can begin to cool.
3. In a large bowl, whisk together flour, sugar, baking powder, baking soda, salt, and garlic powder.
4. In a separate bowl (or in a large measuring cup) whisk slightly cooled butter into buttermilk (it's OK if the butter begins to re-solidify or the mixture looks curdled).
5. Pour buttermilk mixture into flour mixture and stir until just-combined.
6. Use a spoon or spatula to gently stir cheese into batter until incorporated.
7. Using a pair of spoons, drop batter by heaping spoonfuls (about 3 Tbsp in size) onto prepared baking sheet, spacing at least 2" apart.
8. Transfer to 450F oven and bake for 10-12 minutes or until light golden brown.
9. Meanwhile, prepare topping by whisking together butter, garlic powder, and dried parsley.
10. When biscuits are finished baking, brush generously with butter mixture (use a pastry brush, or if you don't have one simply spoon some of the butter on top of each biscuit).
11. Serve warm.

Notes

These biscuits are best served warm but may be stored in an airtight container at room temperature for 2 days.

Nutrition

Serving: 1drop biscuit | Calories: 177kcal | Carbohydrates: 15g | Protein: 4g | Fat: 12g | Saturated Fat: 7g | Cholesterol: 32mg | Sodium: 266mg | Potassium: 94mg | Fiber: 1g | Sugar: 2g | Vitamin A: 358IU | Calcium: 94mg | Iron: 1mg

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