

Red Lobster Cheddar Bay Biscuits (copy cat)

August 6, 2016

Notes: This recipe is from Damn Delicious at <http://damndelicious.net/2014/02/03/red-lobster-cheddar-bay-biscuits/>

Time: 20 minutes

Materials: oven, cookie sheet, microwaveable bowl, mixing bowl, basting brush

1 Ingredients

Makes 10 large biscuits

2 cups all-purpose flour

1 Tbsp. sugar

1 Tbsp. baking powder

2 tsp. garlic powder

1/2 tsp. sea salt or kosher salt

1/4 tsp. cayenne pepper (optional)

1 cup buttermilk or 1 cup whole milk with a quarter of a lemon juiced in

1/2 cup unsalted butter, melted

1 1/2 cup shredded sharp cheddar cheese

For the Topping

3 Tbsp. unsalted butter, melted

1 Tbsp. chopped fresh parsley leaves

1/2 tsp. garlic powder

2 Recipe

1. Pre-heat oven to 450° F. Line a cookie sheet with parchment paper or a silicone baking mat.
2. In a large bowl, combine flour, sugar, baking powder, garlic powder, salt and cayenne pepper, if using.

3. In a large glass measuring cup or another bowl, whisk together buttermilk and butter. Pour mixture over dry ingredients and stir using a rubber spatula just until moist. Gently fold in cheese.
4. Using a 1/4-cup measuring cup, scoop the batter evenly onto the prepared baking sheet. Place into oven and bake for 10-12 minutes, or until golden brown.
5. For the topping, whisk together butter, parsley and garlic powder in a small bowl. Working one at a time, brush the tops of the biscuits with the butter mixture.
6. Serve immediately.