



Cheddar Bay Biscuits

Ingredients:

2 1/2 cups Bisquick baking mix
3/4 cup cold whole milk
4 TB cold butter (1/2 stick)
1/4 tsp garlic powder
1 tsp kosher salt
2 TB fresh or dried chives
2 cups cheddar cheese, grated, heaping

Brush on Top:
2 TB butter, melted
1/2 tsp dried parsley flakes
1 tsp garlic powder
pinch salt

Method:

Preheat your double oven upper to 400 degrees.

Combine Bisquick with cold butter with a pastry cutter until small chunks of butter in the mix. Add cheddar cheese, and 1/4 tsp garlic and 2 TB chives. Make a well in the center and add milk, stir until combined, but don't over mix.

Use large ice cream scoop (just over 1/4-cup portions) of the dough onto an un-greased cookie sheet. Makes 11 biscuits

Bake for 19 minutes or until the tops of the biscuits begin to turn light brown.

Melt 2 TB butter in a bowl in microwave. Stir in 1 tsp garlic powder and the dried parsley flakes. Brush mixture over the tops of all the biscuits.

