

Cheddar Bay Biscuits

Yield: 15 biscuits

2 cups Bisquick mix
1/2 teaspoon garlic powder
1 1/2 cups shredded cheddar
2/3 cup milk
2 tbsp butter
1 tsp dried parsley
1 tsp garlic salt

Preheat oven to 400° and line a baking sheet with parchment paper or use a baking stone.

Combine Bisquick, garlic powder and cheese in medium bowl. Stir in milk until just combined. Drop lumps of dough onto cookie sheet and bake for 10 minutes.

Meanwhile, melt the butter. Stir in parsley and garlic salt. When the timer goes off after 10 minutes, brush the butter mixture onto the biscuits. Bake for an additional 5 minutes, or until golden brown.

Optional: Before serving, brush biscuits with additional butter mixture.

Source: [Joyful Abode](#)