

CopyCat Red Lobster Biscuits

Ingredients

2 cups all purpose flour
1 Tbsp baking powder
3/4 tsp salt
1/2 tsp garlic powder
1 Tbsp sugar
1/3 cup cold butter
1 cup grated cheddar cheese (sharp is best)
1 cup milk

Garlic Butter Glaze:

3 Tbsp melted butter
1/2 tsp dried parsley
1/8 tsp garlic salt
1/4 tsp garlic powder

Directions

Whisk together flour, baking powder, salt, garlic powder, and sugar in a large mixing bowl.

Grate the cold butter into the dry ingredients. Stir in the cheddar cheese.

Add the milk and stir lightly, till just barely combined. Don't over mix or the biscuits will be tough.

Use a 1/4 cup measuring cup or ice cream scoop to place balls of dough on a silicone lined or lightly greased cookie sheet.

Bake at 425° for 13-15 minutes or till golden brown.

Combine all glaze ingredients and whisk well. Brush over hot biscuits.