

CopyCat Red Lobster Cheesy Biscuit Bread

Ingredients

3 cups flour
1 Tablespoon baking powder
1 teaspoon salt
1/2 teaspoon garlic powder
1/4 teaspoon cayenne pepper
1/8 teaspoon black pepper
4 ounces cheddar cheese cut into 1/4 inch cubes
1 1/4 cups milk
3/4 cup sour cream
3 Tablespoons butter melted
1 egg lightly beaten

Directions

Heat oven to 350°F and grease a 9×5 loaf pan.

In a bowl, whisk together the first 5 ingredients.

Carefully stir in cheese cubes until covered in flour mixture. This will help prevent your cheese sinking to the bottom of your loaf of bread.

In a separate bowl whisk together the remaining ingredients.

Fold the wet mixture into the flour and cheese mixture. Stir until just combined. Do not over stir. Batter will be thick and sticky.

Spread the mixture into the loaf pan.

Bake for 45-50 minutes. Let cool 10 minutes and then remove from pan.

Allow to cool for one hour before slicing and serving.