

Copycat Red Lobster Biscuits

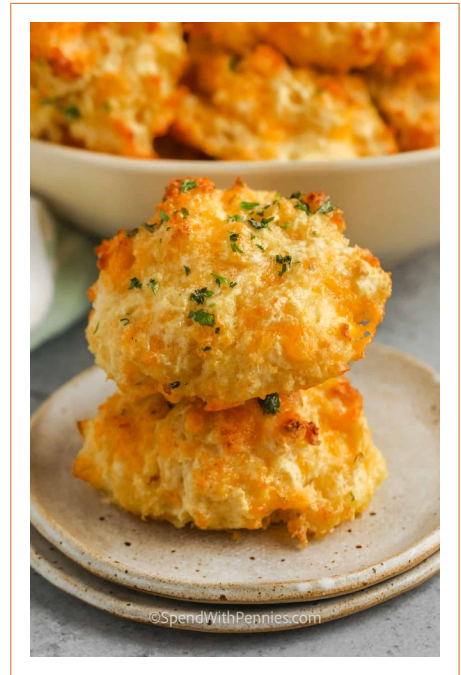
Makes 8 biscuits

Ingredients:

1 cup Bisquick
2 Tbs cold butter
½ cup shredded cheddar cheese
¼ cup cold milk
⅛ tsp garlic powder

Topping:

1 Tbs butter – melted
¼ tsp garlic powder
¼ tsp parsley flakes



Directions:

1. Preheated oven to 400°. In medium mixing bowl, combine the Bisquick and the cold butter, cutting in the butter with a pastry blender.
2. Add the shredded cheese, garlic powder, and milk, and mix together well.
3. Drop by large spoonfuls onto ungreased baking sheet.
4. Bake in a for 15 minutes.
5. Combine the topping ingredients. Using pastry brush, brush a little bit of the topping on each biscuit as soon as you remove the biscuits from the oven.