

Garlic Cheddar Biscuits

Prep Time: 10 minutes | Total Time: 25 minutes | Servings: 8-10

Serving Size: 1 Biscuit; Serving; Calories 379; Total Fat 19g; Saturated Fat 12g; Cholesterol 90mg; Sodium 796mg; Total Carbohydrate 34g; Dietary Fiber 0g; Protein 11g

Equipment Needed:

- Mixing Bowls
- Baking Sheet

Ingredients:

- 2 cups all purpose white wheat flour or all purpose white flour
- 1 cup cheddar cheese, shredded
- 1 tablespoon baking powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 2/3 cup milk
- 1/3 cup salted butter, melted
- 1 egg
- Additional 2 tablespoons salted butter, melted (optional)



- 1 teaspoon garlic powder (optional)
- 2 teaspoons dried parsley (optional)

Instructions:



1. Heat oven to 400°F. Butter a baking sheet.



2. Combine flour, cheddar cheese, baking powder, salt and garlic powder in a bowl.



3. In a separate bowl, combine milk, 1/3 cup butter and egg.



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Instructions Continued:



4. Mix milk mixture into the flour mixture until chunky. Be careful not to over mix the batter.



5. Drop batter by spoonfuls onto the prepared baking sheet.



6. Bake for 10 minutes. Brush melted butter on top and continue baking for about 5 more minutes.

*Note:

You can add about 1 teaspoon of garlic powder and/or 2 teaspoons dried parsley to the melted butter to then brush on top of the biscuits.



Grab the family, take a photo of your dish, and share your culinary masterpiece on social media with [#FoodFun4H](#)

