

# Cheddar Bay Biscuits

Yield: 24 small biscuits

## Biscuit Ingredients

2 cups (c.) all-purpose flour  
1 Tablespoon (Tbsp.) baking powder  
1 Tablespoon (Tbsp.) granulated sugar  
1 Tablespoon (Tbsp.) garlic powder  
½ teaspoon (tsp.) kosher salt  
1 stick (8 Tablespoons) unsalted butter  
1 cup whole milk  
1 cup (8 ounces) shredded mild cheddar cheese

## Topping Ingredients

½ stick (4 Tablespoons) unsalted butter  
¼ teaspoon (tsp.) kosher salt  
½ teaspoon dried parsley  
\*Old Bay Seasoning

## Equipment

Microwave safe measuring cup  
Rubber Scraper  
Spoon  
Small bowl  
Large mixing bowl  
Ice cream scoop  
Turner  
Pastry brush  
Parchment paper

## Directions

1. Preheat oven to 450°F.
2. Line a baking sheet with parchment paper.
3. Add 1 stick of butter to a small microwave safe glass measuring cup. Cover with a paper towel. Microwave for 45 seconds or until butter is melted. Set aside.
4. In a large mixing bowl combine flour, baking powder, sugar, garlic and salt. Mix until well combined.
5. Add melted butter and milk to the dry ingredients and stir just enough to lightly combine ingredients. Do not over mix.
6. Add cheese and fold in gently with a rubber scraper.
7. Use an ice cream scoop to measure equal amounts of biscuit dough on to a parchment lined baking sheet.
8. Bake for 10-14 minutes, until biscuits are golden brown. Check biscuits at 10 minutes. Leave in for an additional 2 minutes and check again. If still not done leave in for an additional 2 minutes.
9. While biscuits are baking make the topping.
10. Melt ½ stick of butter in small mixing bowl. Cover with a paper towel. Microwave for 30 seconds or until butter is melted.
11. Add ¼ teaspoon salt and parsley. Stir with pastry brush.
12. Remove biscuits from oven, brush with melted butter mixture.

\*Note: If you like Old Bay seasoning sprinkle a little on the tops after you brush the butter on the biscuits.