Garlic Cheese Biscuits

Description

"Light, tasty biscuits - just as good as the ones served at a popular seafood restaurant chain."

Summary

Yield: 10
Source: I got this from a friend at work who found it on allrecipes.com
Prep Time: 5 minutes
Category: Breads
Cuisine: American

Ingredients

- 2 cups Buttermilk baking mix
- 2/3 cup milk
- 1/2 cup shredded cheddar cheese
- 1/4 cup butter, melted
- 1/2 tsp garlic powder

Instructions

Preheat oven to 450 degrees.

Combine baking mix, milk and cheddar cheese in mixing bowl. Beat with wooden spoon until stiff dough forms.

Drop dough by spoonfuls onto ungreased cookie sheet. Bake 8-10 minutes until golden brown.

Mix butter and garlic powder and brush over warm biscuits before removing from cookie sheet.

Notes

I add a bit of garlic powder to the dry ingredients. Using Bob's Red Mill whole wheat flour and fat free milk, these aren't too terribly bad for you. :)