

# Red Lobster® Cheddar Biscuits

## Ingredients

2 cups all-purpose flour  
2 teaspoons baking powder  
½ teaspoon baking soda  
1 teaspoon granulated sugar  
¾ teaspoon salt  
½ teaspoon garlic powder  
¼ teaspoon cayenne pepper  
4 ounces sharp cheddar cheese, shredded  
(about 1 cup shredded)  
1 cup buttermilk, cold  
½ cup unsalted butter, melted and cooled for 5 minutes



## Instructions

Preheat oven to 450 degrees.

In a large bowl, mix the flour, baking powder, baking soda, sugar, salt, garlic powder and cayenne pepper. Stir in the cheddar cheese and set aside. (dry ingredients)

In a separate bowl, mix the buttermilk and melted butter together until small lumps form. (liquid ingredients)

Add the buttermilk to the large bowl with the flour and mix until a dough has formed and the ingredients are no longer dry. Do not overmix.

With a spoon, scoop dough and place on the baking sheet, leaving slightly more than an inch between each.

**Bake for about 12 minutes, until they are golden brown.**

### Cheddar Bay Biscuits with Bisquick:

If you have Bisquick on hand, you can combine the following ingredients instead and follow the same baking instructions. Brush melted butter, garlic powder, and parsley on after baking.

2 cups Bisquick

1 teaspoon sugar

1/2 teaspoon garlic powder

1/4 teaspoon cayenne pepper

2/3 cups milk

1 cup shredded cheddar cheese

2 tablespoons butter

### Nutrition

Calories: 256kcal, Carbohydrates: 21g, Protein: 6g, Fat: 16g, Saturated Fat: 10g, Cholesterol: 44mg, Sodium: 347mg, Potassium: 151mg, Sugar: 1g, Vitamin A: 530IU, Calcium: 150mg, Iron: 1.3mg