

Cheddar Biscuits

Rating (01-10): 08

Hours to prepare: 01

Leaven type: <no leaven>

Recipe Source: Developed from combining ideas from various sources.

Biscuit Volume: Makes 15 medium-sized biscuits

of Times Baked: 1

Last Time Baked: November 27, 2015



Special Notes:

Well, of, this isn't technically bread (no water & no leaven), but it was fun to bake and fairly good to eat. The grandchildren that were here for Thanksgiving 2015 (Teagan, Jasper, and Owen) really enjoyed eating the biscuits.

Special Tools:

- Cookie sheet
- Parchment paper
- Pastry brush

Ingredients:

<u>INGREDIENT</u>	<u>QUANTITY</u>	<u>BAKER'S %</u>
All-purpose flour	2 Cups	
Sugar	1 Tbsp	
Baking Powder	1 Tbsp	
Garlic Powder	2 tsp	
Salt	½ tsp	
Cayenne Pepper	¼ tsp	
Buttermilk	1 Cup	
Butter (melted)	½ Cup	
Shredded Sharp Cheddar Cheese	1 ½ Cups	
TOPPING		
Butter (melted)	3 Tbsp	
Chopped Fresh Parsley	1 Tbsp	
Garlic Powder	½ tsp	

Directions – Baking Day:

Preliminary preparations:

- Preheat oven to 450 degrees F
- Line a baking sheet with parchment paper (or use a silicone baking mat)

Prepare biscuits:

- In a large bowl, combine flour, sugar, baking powder, garlic powder, salt, and cayenne pepper
- In another bowl, whisk together buttermilk and melted butter
- Pour liquid mixture over dry ingredients and stir until sufficiently combined
- Gently fold in the shredded cheese

Prepare topping:

- Whisk together butter, parsley, and garlic powder in a small bowl

Baking:

- Using a $\frac{1}{4}$ Cup measuring cup or large spoon, scoop batter evenly onto the prepared baking sheet – form batter into high ‘clumps’
- Place in oven and bake for 12-14 minutes – or until golden brown
- Remove from oven and brush tops of biscuits with the topping
- Serve immediately