

GARLIC CHEDDAR BUTTERMILK BISCUITS

Prep Time: 10 minutes
Cook Time: 15 minutes
Yield: 10 servings

INGREDIENTS:

BISCUITS

- 2 cups all-purpose flour
- 1 Tbsp sugar
- 1 Tbsp baking powder
- 2 tsp garlic powder
- ½ tsp salt
- 1 cup buttermilk
- ½ cup melted butter
- 1 ½ cup shredded cheddar cheese

TOPPING

- 2 Tbsp melted butter
- 2 Tbsp buttermilk
- 2 tsp finely chopped fresh basil
- ½ tsp garlic powder

INSTRUCTIONS:

1. Preheat oven to 450° F.
2. In a large bowl, combine the flour, sugar, baking powder, garlic powder, and salt. Add in the buttermilk, butter and cheddar and stir until just combined.
3. Drop in ¼ cupfuls onto a lightly greased baking sheet. Bake for 10-15 minutes or until lightly golden.
4. While biscuits are baking, combine the topping ingredients and brush the biscuits shortly after they come out of the oven. Serve while still warm.

