

Cheddar Bay Biscuits

Recipe By: Cookie

"These biscuits are cheesy and rich, and fairly close to the ones a famous seafood restaurant chain serves."

Ingredients

- 4 cups baking mix (bisquick)
- 3 ounces Cheddar cheese, shredded
- 1 1/3 cups water
- 1/2 cup melted butter

- 1 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/8 teaspoon onion powder
- 1/8 teaspoon dried parsley



Directions

1. Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper.
2. In a mixing bowl, combine the baking mix, cheese, and water. Mix until dough is firm. Using a small scoop, place dough on the prepared pan.
3. Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes, or until golden brown.
4. Combine the melted butter, garlic powder, salt, onion powder and parsley. Brush over baked biscuits immediately upon removing from oven.

Based on other reviews i added garlic & onion powder, parsley & 1/4 tsp of old bay seasoning to the mix (look in seafood section). As soon as biscuits done brushed butter mix on top & back in the oven for about 2 min.

Followed other reviewers' advice and doubled cheese (about 1 cup) as well as 1 tsp garlic 1/4 tsp onion powder and 1/2 tsp dried parsley to the batter. In the butter added the called for amounts of garlic & onion powder, increased the parsley to 1/2 tsp.

Milk or buttermilk instead of water.