

Cheddar Drop Biscuits

Makes about 2 dozen (depending on how large you scoop)



Steps

1. Preheat oven to 400°F. Prepare two sheet pans with parchment paper.
2. Combine flour, cheese, baking powder, salt and garlic powder in a large bowl.
3. Whisk together milk, butter and egg in a separate bowl. Pour mixture into the bowl with the flour. Stir, but be careful not to overmix the batter.
4. Drop or scoop by the tablespoonful onto the prepared pans. Sprinkle tops with cheese and place in hot oven.
5. Allow to bake for about 15 minutes or until the edges are golden brown and cheese has melted on the top.

Ingredients

- 2 cups all-purpose flour
- 1 cup shredded cheddar cheese
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- ½ teaspoon garlic powder
- ⅔ cups milk
- 5 tablespoons unsalted butter, melted
- 1 large egg
- ¼ cup shredded cheddar for tops of biscuits