

## Copycat Red Lobster Cheesy Cheddar Biscuits

### Ingredients

- 2 cups all-purpose flour
- 1 tbsp sugar
- 1 tbsp baking powder
- 3 tsp garlic powder – divided into 2 tsp and 1 tsp
- 1 tsp kosher salt
- 1/2 tsp cayenne pepper
- 3/4 cup unsalted butter – divided into 1/2 cup cubed and preferably cold and 4 tbsp melted butter
- 1 cup buttermilk or whole milk with 1 tbsp white vinegar
- 1 1/2 cups shredded sharp cheddar cheese
- 2 tbsp chopped fresh parsley leaves

### Instructions

**Step 1:** Preheat the oven to 400° F, and line a half-sheet tray or cookie sheet with parchment paper, silicone mat, or aluminum foil sprayed with a non-stick spray.

**Step 2:** Combine the flour, sugar, baking powder, two tablespoons of garlic powder, salt, and cayenne pepper in a large bowl. Mix the ingredients until they are just combined. Add the shredded cheese to the flour mixture.

**Step 3:** Add the 1/2 cup butter to the flour mixture. Rub the butter through your fingers to create pea-sized pieces. Alternatively, you can use two knives simultaneously in opposite directions to cut the butter. Continue to cut or blend the butter until the mixture resembles coarse crumbs.

**Step 4:** Add the buttermilk or milk mixture to the flour mixture until the ingredients are combined. Cover the bowl with plastic wrap and refrigerate the dough for 30 minutes. This will chill the dough and make it easier to work with.

**Step 5:** Scoop the dough and evenly place the biscuits on a baking sheet. Bake the biscuits for 10 to 15 minutes until they are golden brown on top.

**Step 6:** Meanwhile, melt the four tablespoons of butter, and add the teaspoon of garlic powder and the chopped parsley.

**Step 7:** Allow the biscuits to cool for 10 minutes. Brush the melted butter mixture over the biscuits if eating immediately, or butter the biscuits just before serving.