**Red Lobster Cheddar Bay Biscuits**

**Prep Time** 10 minutes **Cook Time** 10 minutes **Total Time** 20 minutes

 Yield: 5-6 biscuits

**Ingredients**

1 cups all-purpose flour

1/2 tablespoon sugar

1/2 tablespoon baking powder

1 teaspoons garlic powder

1/4 teaspoon salt

1/8 teaspoon cayenne pepper, optional

1/2 cup buttermilk (1/2 cup milk + 1/2 Tbsp. vinegar- let sit for 5 mins.)

1/4 cup unsalted butter, melted (1/2 stick)

3/4 cups shredded sharp cheddar cheese

**For the topping**

1 1/2 tablespoons unsalted butter, melted

1/2 tablespoon chopped fresh parsley leaves (estimate)

1/4 teaspoon garlic powder

**Instructions**

1. Preheat oven to 450 degrees F. Spray cookie sheet with non-stick cooking spray.
2. In a large bowl, combine flour, sugar, baking powder, garlic powder, salt and cayenne pepper, if using.
3. In a large glass measuring cup or another bowl, whisk together buttermilk and butter. Pour mixture over dry ingredients and stir using a rubber spatula just until moist. Gently fold in cheese.
4. Using a 1/4-cup measuring cup, scoop the batter evenly onto the prepared baking sheet. Place into oven and bake for 10-12 minutes, or until golden brown.
5. For the topping, whisk together butter, parsley and garlic powder in a small bowl. Working one at a time, brush the tops of the biscuits with the butter mixture.