

Noreen's Kitchen

Cheesy Garlic Biscuits

Ingredients

Biscuit

3 Cups Flour
1 Stick (8 tablespoons) Cold Butter
4 1/2 teaspoons Baking Powder
1 1/2 Cups Buttermilk
1 tablespoon minced garlic
1 cup shredded cheddar cheese
1/4 cup grated parmesan cheese
1 teaspoon parsley
1 Teaspoon Salt

Topping

4 Tablespoons melted butter
1 Teaspoon Parsley
1 Teaspoon Garlic Powder
1 Teaspoon Paprika

Step by Step Instructions

Preheat oven to 350 degrees

In a large bowl, whisk together flour, salt and baking powder.

Add butter and cut in with a pastry blender until the mixture resembles a fine meal much like corn meal.

Add Parsley, cheddar cheese, parmesan cheese, and minced garlic. Toss to combine.

Add Buttermilk and blend with a fork until well mixed. Mixture will be thick.

Scoop out dough and drop onto a baking sheet lined with parchment paper.

Bake for 12 to 15 minutes until lightly browned.

While biscuits are still hot, brush the tops with the melted butter and

Allow to cool slightly before serving.

Enjoy!