**RED LOBSTER “COPYCAT” CHEDDAR BAY BISCUITS**

Yield: 5 biscuits

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Prep Time: 10 minutes

Cook Time: 10 minutes

**BISCUITS INGREDIENTS:**

1 cup all-purpose flour

2 teaspoons sugar

2 teaspoons baking powder

1 teaspoon garlic powder

¼ teaspoon salt

½ cup buttermilk (½ cup milk with 1 ½ teaspoons vinegar- let stand 5 minutes until thickened)

¼ cup butter melted

¾ cups shredded sharp cheddar cheese

TOPPING INGREDIENTS:

1 tablespoon of butter melted

½ teaspoon parsley

¼ teaspoon garlic powder

**DIRECTIONS:**

Preheat oven to 450 degrees F. Line a baking sheet with parchment paper. Set aside.

**Biscuits:**

1. In a large bowl, combine flour, sugar, baking powder, garlic powder, and salt. Mix well.
2. In a small glass bowl, mix together buttermilk and melted butter. Pour mixture over dry ingredient and stir using a rubber spatula just until moist. Gently fold in cheese.
3. Using a ¼ cup measuring cup, scoop the batter evenly onto the prepared baking sheet. Place into oven and bake for 10 to 12 minutes, or until golden brown.

**Topping:**

1. Mix the 1 tablespoon of melted butter with parsley and garlic powder in a small bowl. Use pastry brush to brush the tops of the biscuits once they are removed from the oven.
2. Serve immediately.