**RED LOBSTER CHEDDAR BAY BISCUITS**

**YIELD: 10 BISCUITS**

**PREP TIME: 10 MINUTES**

**COOK TIME: 10 MINUTES**

**TOTAL TIME: 20 MINUTES**

*These copycat biscuits are so easy to make in just 20 min, and they taste a million times better!*

**INGREDIENTS:**

* 2 cups all-purpose flour
* 1 tablespoon sugar
* 1 tablespoon baking powder
* 2 teaspoons garlic powder
* 1/2 teaspoon kosher salt
* 1/4 teaspoon cayenne pepper, optional
* 1 cup buttermilk
* 1/2 cup unsalted butter, melted
* 1 1/2 cups shredded sharp cheddar cheese

**FOR THE TOPPING**

* 3 tablespoons unsalted butter, melted
* 1 tablespoon chopped fresh parsley leaves
* 1/2 teaspoon garlic powder

**DIRECTIONS:**

1. Preheat oven to 450 degrees F. Line a baking sheet with parchment paper or a silicone baking mat; set aside.
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.
6. Serve immediately.