



Cheddar Bay Biscuits

SERVINGS: 12

PREPPING TIME: 15 MIN

COOKING TIME: 10 MIN

Ingredients

Biscuits

125g plain flour
1 tbsps baking powder
1 tsp sugar
½ tsp garlic powder
¼ tsp bicarbonate of soda

¼ teaspoon salt
250ml milk (more if needed)
80g cold butter
100g grated cheddar cheese

Garlic butter

60g butter melted
1 tsp dried parsley
½ tsp garlic powder
½ tsp *Italian seasoning*
(optional)



Directions

1. Preheat the oven to 200oC
2. Mix together flour, baking powder, sugar, garlic powder, baking soda, and salt.
3. Add butter and mix with a pastry cutter or fork until crumbly and the butter pieces are about the size of peas.
4. Stir in milk and cheddar cheese
5. Drop dough by heaping spoonfuls onto a parchment lined baking tray. Or lightly press out on a floured surface with floured hands to a 2-3cm thick disc, then cut with a floured scone cutter. Press outcuts together again and repeat until all the dough is used.
6. Bake 12-15 minutes or until lightly browned.
7. While biscuits are baking, combine melted butter, parsley, garlic powder, and Italian seasoning if using.
8. Remove from oven and let cool 3 minutes.
9. Brush warm biscuits with butter mixture and serve warm.