

Cheddar Bay Biscuits

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Ingredients

2 cups of Bisquick Baking mix
1/2 cup cold milk
3/4 cup of shredded Sharp Cheddar cheese
1 teaspoon of dried parsley
1/2 teaspoon of garlic powder
1/4 cup of butter
1/2 teaspoon of Italian seasoning
Pinch of salt

Directions

Heat oven to 450. Combine mix, water and cheese in bowl. Drop heaping tablespoons of mix onto a cookie sheet sprayed with cooking spray. Bake for 8-10 minutes! Melt butter and spices mix well. Once the biscuits are out of the oven, brush on the butter mixture.