

THOSE CHEESY GARLIC BISCUITS



Making biscuits in the food processor is quick and easy!

Bakers Buzzin'
CHILDREN. LOVE. COOKING.



Ingredients

2 1/4 cups all-purpose flour
1 Tbsp baking powder
1/4 tsp baking soda
3/4 tsp salt
6 Tbsp butter
1 cup shredded sharp cheddar cheese
1 cup buttermilk

For the garlic butter
topping:

3 Tbsp unsalted butter
1/2 tsp garlic powder
1/2 tsp onion powder
1/2 tsp parsley flakes
1/4 tsp salt



Instructions



- Preheat oven to 450°F.
- Add the flour, baking powder, baking soda, and salt into the bowl of a food processor that has the blade already in place (ask an adult for help). Put the lid on.
- Push the pulse button on the food processor a few times to mix the dry ingredients and incorporate a little air into the mixture.
- Cut the butter into chunks (about 8 - 10 pieces) and add them to the food processor and replace the top.
- Push the pulse button on the food processor 8 - 10 times for about 5 seconds each until the mixture looks like it has small pea sized pieces of butter in it.
- Add the cheese to the processor and pulse briefly to incorporate
- Add the buttermilk to the food processor and replace the top.
- Push the on or pulse button and process for 30 - 45 seconds just until the mixture is combined. Do not overmix. The dough will be sticky.
- Scoop 1/4 cup portions onto a parchment lined baking sheet and bake for 10 - 12 minutes until golden brown.
- While biscuits are baking, melt butter in a small sauce pan over medium heat and add in garlic powder, onion powder, parsley and salt.
- Brush biscuits with seasoned butter mixture and serve warm. **Makes approximately 15 biscuits.**