GARLIC CHEDDAR BISCUITS

By Chef Charles Nichols

Warm, fluffy, cheesy biscuits.

YIELDS

96 Biscuits (approx)



DIRECTIONS:

1. Preheat the oven to 375F degrees.
2. Add Biscuit Mix, Buttermilk, Cheese, Garlic Powder, and Blackening Seasoning in a large mixing bowl and combine.
3. On a floured working surface, divide the biscuit dough into four equal parts.
4. Roll dough into ½" sheets and cut biscuits using a floured 2 5/8" biscuit cutter.
5. Place biscuits on parchment-lined sheet pans.
6. Bake until desired color is reached.
7. Remove from oven and brush with melted butter.

INGREDIENTS:

- 1 Bag Formula L Biscuit Mix **(147298)**
- ½ Gallon Whole Buttermilk **(066191)**
- 2lbs Shredded Cheddar Cheese **(014399)**
- 8 Tbl Garlic Powder **(619411)**
- 4 Tbl Blackening Seasoning **(616110)**
- 2 Cups AP Flour **(134130)**
- 1lb Unsalted Butter, melted **(417808)**

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