**Red Lobster Style Cheddar Drop Biscuits**



**INGREDIENTS**

***\*Whisk in a large bowl:***

2 cups flour

1 tbsp baking powder

1 tsp salt

½ tsp onion powder

½ tsp garlic powder

1 tsp parsley flakes

¾ cup cheddar cheese, grated

***\*Add to flour mixture:***

2/3 cup milk

1/3 cup vegetable or olive oil

***\*Mix together in a small bowl and set aside for brushing after baking:***

2 tbsp margarine, melted

¼ tsp parsley flakes

½ tsp garlic powder

¼ tsp salt

**PREPARATION**

* Preheat oven to 475 degrees Fahrenheit.
* Stir ingredients with a fork just until dough readily leaves the side of the bowl.
* Scoop the dough (about 3 tbsp) and drop each biscuit about 2 inches apart on a greased cookie sheet.
* Bake for 10 - 12 minutes or until lightly golden brown on top.
* Immediately brush all the melted margarine mixture over the top of the biscuits. Serve warm and enjoy!