

Cheddar Bay Biscuits



Prep	Total	Ingredients	Servings
10 MIN	30 MIN	6	8

Ingredients

- 2 tablespoons butter, melted
- 1 1/4 teaspoons Old Bay™ seasoning
- 1/2 teaspoon garlic powder
- 1 can (16.3 oz) Pillsbury™ Grands!™ Flaky Layers refrigerated Buttermilk biscuits
- 1 cup finely shredded Cheddar cheese (4 oz)
- 1/2 teaspoon dried parsley flakes

Steps

- 1 Heat oven to 350°F. In small bowl, stir melted butter, Old Bay™ seasoning and garlic powder until well mixed.
- 2 Separate dough into 8 biscuits. Separate each biscuit into 2 layers. Place 8 biscuit pieces on ungreased cookie sheet; brush with butter mixture. Sprinkle each with about 2 teaspoons Cheddar cheese. Top each biscuit with remaining biscuit layers. Brush with butter mixture; sprinkle with remaining Cheddar cheese and parsley flakes.
- 3 Bake 14 to 18 minutes or until golden brown. Serve immediately.