

Keywords:**Yield:** 8 portions**Ingredients**

2 cup`	bisquick
3/4 cup`	milk
1/2 cup`	Cheddar Cheese, Shredded
1/2 cup`	butter or Margarine
1/4 tsp	Garlic Powder

Procedure

1. Preheat oven to 450 degrees F.
2. Mix Bisquick, milk and cheese until a soft dough forms.
3. Drop by spoonful onto an ungreased cooking sheet.
4. Bake for 8 to 10 minutes until golden brown.
5. Mix butter and garlic powder. Brush mixture over warm biscuits before removing from cookie sheet.
6. From: <http://www.recipeion.com/Restaurant-Recipes/Red-Lobster-Cheddar-Bay-Biscuits>