**Garlic Cheddar Biscuits**

Ingredients
*for the biscuits*
2 cups unbleached all-purpose flour
½ cup sharp cheddar cheese, shredded
2 teaspoons sugar
2 teaspoons baking powder
1/2 teaspoon table salt
2 cloves garlic, minced
1 cup whole milk
1/4 cup  sharp cheddar cheese, shredded (for topping)
 *for the garlic butter topping*4 tablespoons butter
1 clove garlic, minced
1/2 teaspoon dried parsley
garlic salt, to taste (¼ tsp)

Directions
1)  Adjust oven rack upper-middle position and heat oven to 425 degrees.

2) Baking sheet with parchment paper or foil and grease for easy removal of biscuits.

3) Mix together flour, cheddar cheese, sugar, baking powder, salt, and garlic in a medium bowl.

 4)Add milk and stir until ingredients are mixed, be careful not to over mix.  At this point the dough should be fairly sticky but not runny or dry.  Add more flour or milk as needed to achieve desired consistency.

5) Scoop dough onto prepared baking sheet with a large cookie scoop or spoon (about 3 tablespoons worth of dough).

6)Top each biscuit with a sprinkle of cheddar cheese.  Bake for 15 minutes or until the tops of the biscuits begin to brown.

7) In a small bowl or a liquid measuring cup, melt the butter along with the garlic and parsley in the microwave.  Brush tops with garlic butter mixture and sprinkle with garlic salt to taste.

*– makes 12 biscuits –*