

# Cheddar Bay Biscuits

## **For the biscuits:**

2-1/2 cups biscuit/baking mix

3/4 cup shredded sharp cheddar cheese

1 teaspoon garlic powder

1 teaspoon ranch salad dressing mix

1 cup buttermilk

## **For the topping:**

1/2 cup butter, melted

1 tablespoon minced chives

1/2 teaspoon garlic powder

1/2 teaspoon ranch salad dressing mix

1/4 teaspoon pepper

In a large bowl, combine the baking mix, cheese, garlic powder and ranch mix. Stir in the buttermilk just until the mixture is moistened. Gently drop the biscuit dough by tablespoonfuls onto greased baking sheets, leaving about two inches of room between each.

Bake the biscuits at 450° for 6-8 minutes, or until golden brown.

While the biscuits are baking in the oven, thoroughly whisk together the melted butter, chives, garlic powder, ranch mix and pepper in a small bowl. Carefully remove the biscuits from the oven and generously brush on the topping. Serve warm and enjoy plain or with [flavored butter](#).