**Cheddar-Garlic Biscuits**

**Ingredients:**

2 cups AP flour

2 tsp. baking powder

½ tsp. baking soda

Pinch salt

½ cup butter, cut into small cubes

1 cup buttermilk

¾ cup cheddar cheese

1 tsp. parsley flakes

1 Tbsp. chopped garlic

2 Tbsp. butter, melted

**INSTRUCTIONS**

1. Preheat oven to convection 375º.
2. Line a ½ sheet pan with ½ a piece of parchment paper.
3. Sift together flour, baking powder, baking soda, and salt.
4. Add the cubed butter and mix with a pastry knife until it resembles coarse meal.
5. Add buttermilk, cheese, parsley, and garlic. Mix with a fork until moistened. Don’t overmix.
6. Drop spoonfuls of the mixture onto your baking sheet.
7. Bake 8-10 minutes, or until done.
8. When they come out of the oven, brush with melted butter.
9. Enjoy.