

Keywords: <cheddar cheese biscuits, baking recipes, cheese biscuits>

Description <recipe for making easy Red Lobster style cheddar cheese biscuits with savory finish, recipes and tips for the everyday chef from Country-Style Gourmet>

Title <How to Make “Red Lobster-Perfect” Cheese Biscuits>



## Country-Style Gourmet

### *Recipes & Tips for the Everyday Chef*

Alt Tag <Cheddar Cheese Biscuits>

### **How to Make “Red Lobster-Perfect” Cheese Biscuits**

If you love the savory, country taste of Red Lobster’s favorite appetizer, you will be thrilled with these quick and easy taste-treat biscuits.

Prep Time: 10-15 min.

Yield: 12-14 biscuits

Difficulty Level:

Beginner **Easy** Medium Hard

You will need:

An oven

Cookie sheets & wax paper; or a 12 ct. muffin tin

Mixing bowl; spoons; measuring cups; biscuit cutter (*optional*)

No-stick baking spray (*PAM – recommended*)

ALT Tag <baking recipe ingredients, flour, salt, cheese>

2 cups white flour

2 tsps. baking powder

½ tsp. salt

1 tsp. garlic powder

1 ½ tsps. Italian seasoning

1/3 cup grated Parmesan cheese

¼ cup (hard) coconut oil

1 ¼ cups grated cheddar or marble cheese

2/3 cup [buttermilk](#)

Water – enough to moisten, probably more than a ½ cup

Other forms of shortening, like butter, may be used. Each will affect the final result. Hard coconut oil keeps biscuits moist and makes them less likely to fall apart.

Mix dry ingredients thoroughly, add parmesan. Using pastry cutter, cut in coconut oil. The finer you cut the shortening, the better the biscuits will be.



ALT Tag <Gold Star  
"Baking Tip">

*Caption:* If you live in a dry climate/high elevation, try placing a small, oven-safe bowl half full of water in the bottom of the oven. STEAM will help keep your baking moist.

Mix in grated cheddar. Add buttermilk ([see how to make your own](#)), and mix. Gradually add water until dough feels like a pie crust: damp, but not soppy.

FORMAL Biscuits: Roll dough out (about 1 in. thick) on a floured surface, and cut biscuits with a biscuit cutter. Do NOT re-roll the leftover dough. Roll into balls by hand, and flatten with the bottom of a glass. Cover cookie sheets with wax paper and spray thoroughly with no-stick spray. Spread biscuits about 2 in. apart. Bake @ 350 for 10-15 min. or until golden brown.

Alt Tag <Rolling out cheddar cheese biscuit dough>

INFORMAL Biscuits: Drop by tablespoonful into sprayed muffin tin.

Variations:

- Add or subtract seasonings to taste
- Cheddar – sharper taste. Marble – meltier finish. Half pepper jack for a spicy touch.
- Sprinkle cheddar cheese biscuits with extra parmesan 5 minutes before baking is finished. WARNING – if the parmesan gets too cooked, you will not be able to get the biscuits up in one piece.

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...How to Make Savory, Marinate'n'Grill, "[Paradise Pork Chops](#)"

ALT Tag <pork chops on the grill>

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ALT tag <YouTube video imbed: [Why Your Cooking Never Looks Like the Picture](#)>

## **What People Are Saying**

“Suzanna...

...Really good job! And yes...maybe [add] a video too!”

*Nick Usborne*

“Suzanna,

I enjoyed the presentation and you seem to have covered all that was required in the assignment.”

*Monica Robinson*

“[I] like your food blog.”

*Yee Hoong*