

NEXT-LEVEL "CHEDDAR BAY" BISCUITS

INGREDIENTS

2 cups all-purpose flour

1 tbsp baking powder

1 cup Yancey's Fancy
Chesapeake Bay Cheddar,
grated

1 cup buttermilk, cold

1/2 cup unsalted butter,
melted (divided)

1/2 tsp garlic powder

Fresh parsley, finely
chopped (for garnish)



22 MIN

PREP 10 MIN

COOK 12 MIN



10-12 SERVINGS

DIRECTIONS

- 1. Prep the Dry Base:** Preheat your oven to 425°F. Whisk the flour, baking powder, and garlic powder together in a large bowl. Stir in the grated cheese until coated.
- 2. Combine:** Mix the cold buttermilk with 1/4 cup of the melted butter (it may curdle slightly, which is expected). Pour this into the dry ingredients and stir gently just until a soft dough forms.
- 3. Scoop & Bake:** Drop 1/4-cup scoops of dough onto a parchment-lined baking sheet. Bake for 10–12 minutes until the tops are golden brown.
- 4. The Glaze:** Mix the remaining 1/4 cup of melted butter with a pinch of garlic powder and the chopped parsley. Brush generously over the hot biscuits immediately after removing them from the oven.

EXPERT TIP

Absolutely do not overmix the dough! Stir the wet and dry ingredients until just combined. Overworking the flour develops gluten, which transforms light, flaky biscuits into dense, tough hockey pucks.



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SPECIALIST PAIRING TIPS

Serve these warm alongside a steaming bowl of traditional New England clam chowder or a smoky corn bisque. To drink, an ice-cold, lightly sweetened iced tea or a dry hard cider complements the peppery, buttery profiles flawlessly.