

Cheddar-Garlic Drop Biscuits - á la Pampered Chef® (Compare to those at The Red Lobster Restaurants!)



Bisquick Baking Mix	2 cups
Cheddar cheese, shredded	1 cup
Water, ice cold	$\frac{2}{3}$ cup
Baking soda	1½ tsp.
Garlic, fresh	2-4 cloves, to taste
Butter	5-6 Tbsp
Pampered Chef Italian Seasoning Mix®	1 tsp.

- PREHEAT oven to 400 degrees.
- MEASURE Bisquick and Cheddar Cheese using **1-cup Prep Bowls** and dump into **Classic Batter Bowl**. Using **Garlic Press**, crush 1-2 cloves of garlic. Add to mix.
- MEASURE 1½ tsp baking soda with **Adjustable Measuring Spoon**.
- MIX Bisquick, shredded cheese, garlic, and baking soda until well blended *prior* to adding water. ADD ice-cold water and mix well with **Small Mix N' Scraper** or **Bamboo Spoon**. IMPORTANT: Mix *just enough* to blend in flour completely. Do not over-mix; otherwise biscuits will be tough and texture will be sub-par. If desired,

use disposable latex gloves to quickly mix with your hands instead. Note: the 2/3 cup mark is just about at the lower rim line of the Prep Bowl.

- USE **Small Stainless Steel Scoop** to drop biscuits onto **Large Stoneware Bar Pan**. Alternatively, you can use the **Medium Stainless Steel Scoop (2 Tbsp)** for hearty-sized biscuits ("Hearty size" are pictured here). See Cook's Notes regarding freezing dough at this point.
- SET **Clock/Timer** to bake for ~ 9 minutes and place in oven until $\frac{3}{4}$ baked.
- MELT 5-6 Tbsp. butter in a **Prep Bowl** while biscuits are baking. PRESS 1-2 garlic cloves through the **Garlic Press** into the melted butter. Garlic is according to taste – use more or less depending on what you like. Add 1 tsp. **Pampered Chef® Italian Seasoning Mix**.
- REMOVE biscuits from oven when they are $\frac{3}{4}$ baked. Using **Chef's Silicone Basting Brush**, BASTE with butter mixture.
- RETURN bar pan to oven and cook another 5-6 minutes or until nicely browned. Do not over-bake. WATCH carefully because bar pan will retain heat and cook them faster than a metal pan otherwise would. CAUTION - keep fingers, children, and pets away from the hot pan!
- REMOVE from oven to **Stackable Cooling Rack** and BASTE with remaining butter / garlic / herb mixture.
- USE the **Mini Spatula** to remove biscuits from the bar pan. PLACE biscuits in serving dish and serve immediately. Makes about 22 small biscuits or 12 large biscuits. Large biscuits might take 1-3 minutes more of baking – practice to see what works best with your oven.

Now – isn't BREAD one of the reasons you go out to eat in the first place? You've just saved a ton of money!

Pampered Chef® Tools Needed (★ = a New Consultant Kit Product*)

- ★Classic Batter Bowl (#2230)
- ★1-cup Prep Bowl (to measure flour & cheese) (#1825)
- ★Small Mix N' Scraper (#1657) or Bamboo Spoon
- ★Adjustable Measuring Spoons (#2258)
- ★1-cup Prep bowl – for melted butter (set of 2 in kit) (#1825)
- ★Garlic press (#2576)
- ★Chef's Silicone Basting Brush (#1755)
- ★Large Stoneware Bar Pan (#1445)
- ★Mini spatula (#2622)
- ★Stackable Cooling Rack (#1587)
- ★Small scoop (#2530) or Medium scoop (2 Tbsp) (#2540)
- ★Clock/Timer (#1900)
- ★Italian Seasoning Mix (#9719)



COOK'S NOTES:

- **SCIENCE TIP:** Because cheese adds some weight to the dough, a little *extra baking soda* is used in this recipe to leaven the biscuits so they are a lighter texture. I do not recommend substituting *Baking Powder* which leaves a slightly bitter aftertaste.
- **PRODUCT TIP:** Fill the **Pampered Chef Shaker** (#2282) with water and ice, then strain & measure water needed for the recipe. Cold liquid is important in starch mixtures for improved "blendability."
- **STONE or METAL?** A metal baking sheet can be substituted, but nothing really beats the stoneware for heavenly tasting baked goods. But the **Large Sheet Pan** (#1722) is still a great choice as well.
- **FREEZING:** Baked biscuits may be frozen and re-heated on bar pan, OR you can make dough balls and freeze immediately for later baking. If you bake biscuits with the intention of freezing them, undercook them just slightly to allow for further browning during re-heating.



Most of these items (with a ★) are products included in the Pampered Chef® New Consultant Kit*.
See page 63 of the Fall/Winter 2010 Catalog to see all of the products in the Kit!
Make an initial investment of just \$155 by starting your own Pampered Chef business –
and you could get PAID to make these heavenly biscuits at your own Cooking Shows.
See your Independent Pampered Chef® Consultant to hear more about this Amazing Opportunity!

* Contents of the New Consultant Kit are subject to change without notice

Recipe & Photos are courtesy of Margaret T. Murray, an Independent Pampered Chef® Consultant in Tucker GA (28 Aug 2010). This is not an official Pampered Chef® Recipe.