



Healthdor

[All Recipes](#)

[AI Recipe Builder](#)

[Similar Recipes](#)

Cheddar Garlic Drop Biscuits ♦♦

Cheddar Garlic Drop Biscuits are a delicious and savory baked good. They are made with cheddar cheese and garlic, giving them a rich and flavorful taste. These biscuits are perfect for breakfast, brunch, or as a side dish for lunch or dinner. They are easy to make and will be a hit with your family and friends.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins

Recipe Yield: 600 grams

Number of Servings: 12

Serving Size: 50 g

Ingredients

250 g	All-Purpose Flour
2 tsp	baking powder
1 tsp	Salt
1 tsp	Garlic powder
100 g	Butter

200 g Cheddar Cheese

250 ml Milk

Directions

Step 1

Preheating

Preheat the oven to 425°F (220°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a large bowl, whisk together the flour, baking powder, salt, and garlic powder.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Cut

Cut the butter into small pieces and add it to the flour mixture. Use your fingers or a pastry cutter to cut the butter into the flour until the mixture resembles coarse crumbs.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Stirring

Stir in the cheddar cheese.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Stirring

Add the milk and stir until just combined. Do not overmix.

Prep Time: 0 mins

Cook Time: 0 mins

Step 6

Drop spoonfuls of the dough onto a greased baking sheet.

Prep Time: 0 mins

Cook Time: 0 mins

Step 7

Baking

Bake for 12-15 minutes, or until golden brown.

Prep Time: 0 mins

Cook Time: 15 mins

Step 8

Serving

Serve warm and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 18 g

Protein: 7 g

Carbohydrates: 15 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	7 g	41.18%	41.18%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	15 g	27.27%	30%
Fibers	1 g	2.63%	4%
Sugars	1 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	6 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	18 g	64.29%	72%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	10 mcg	416.67%	416.67%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	2 mcg	13.33%	13.33%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	400 mg	17.39%	17.39%
Calcium	20 mg	2%	2%
Iron	6 mg	75%	33.33%
Potassium	100 mg	2.94%	3.85%
Zinc	4 mg	36.36%	50%
Selenium	8 mcg	14.55%	14.55%

Recipe Attributes

Seasonality

Winter

Summer

Fall

Events

Christmas

Easter

Thanksgiving

Birthday

Wedding

Halloween

Valentine's Day

Mother's Day

Father's Day

New Year

Anniversary

Baby Shower

Bridal Shower

Graduation

Back to School

Barbecue

Picnic

Meal Type

Brunch

Lunch

Dinner

Snack

Supper

Difficulty Level

Medium

Visit our website: healthdor.com