# Lighter Red Lobster Cheddar Bay Biscuits

**Ingredients:**
- 2 cups Healthier Bisquick baking mix
- 3/4 cup cold non fat milk
- 2/3 cup shredded sharp cheddar cheese, reduced fat
- 1/4 cup melted butter or olive oil
- 1/2 tsp dried parsley
- 1/2 tsp garlic powder
- 1/4 tsp old bay seasoning

**Directions:**
- For Bisquick Mix: Combine all ingredients together and store in an airtight container.
- Preheat the oven to 450 degrees. Prepare a baking sheet by lining it with parchment paper.
- In a medium bowl combine the baking mix with milk and cheese, mix until combined.
- Drop biscuits on to baking sheet leaving about 1”- 2” between each one. You can also roll the dough out and cup out the dough. Bake for 8- 10 minutes or until lightly brown.
- Combine butter or olive oil with parsley, garlic and old bay. Brush on top of hot biscuits, serve warm.

**Healthier Bisquick Mix:**
- 2 cup all purpose flour
- 1 1/4 cup whole wheat flour
- 1/3 cup sugar
- 1/2 cup cornstarch
- 1 cup nonfat dry milk
- 1 tbsp baking powder
- 1 tsp baking soda
- 1 1/2 tsp salt
- 1/2 cup of butter/ fat* (optional)

*Made with reduced fat ingredients*