

Cheddar Bay Sourdough Discard Drop Biscuits (A Red Lobster CopyCat)

Sponsored by Sunrise Flour Mill

For the biscuits:

- 120 g Sunrise Flour Mill Heritage White Flour (1 cup)
- 13 g baking powder (1 tbsp)
- 7 g salt (1 tsp)
- ¼ tsp garlic powder (1 g)
- ¼ tsp cayenne pepper (1 g)
- 175 g shredded cheddar cheese (2 cups)
- 1 stick (113 g, ½ cup) butter, melted and cooled slightly
- 225 g sourdough discard, cold (¾-1 cup, depending on how old the discard is)

For the topping:

- 6 tbsp (85 g) melted butter
- 2 tbsp fresh parsley (or 2 tsp dried parsley)
- 3-4 cloves fresh minced garlic (or 1 tsp garlic powder)
- Pinch salt

Directions:

- 1) Preheat your oven to 425 F (220 C).
- 2) Melt the butter and shred the cheese. Set aside.
- 3) In a medium bowl, whisk the flour, baking powder, salt, garlic powder, and cayenne pepper.
- 4) Add the shredded cheese and toss to combine.
- 5) Last, add the melted butter and the sourdough discard. Mix until everything is just incorporated.
- 6) Using a ¼ cup scoop, scoop the batter and drop onto a half-size sheet pan lined with parchment paper or a silicone baking mat. Makes 10-12 drop biscuits.
- 7) Bake for 15 minutes.
- 8) Mix together all ingredients for the topping and brush all over the hot biscuits.
- 9) Enjoy!
- 10) **How to store:** These are best eaten fresh, but will store on the counter for one to two days.