

recipe for red lobster garlic cheese biscuits Problem with red lobster biscuit recipe

Posted by Enkidu - 2008/05/16 18:36

My wife tried to make the following biscuit recipe]] Red Lobster Cheese Biscuits]] 2 cups Bisquick prepared baking mix] 2/3 c milk] 1/2 c shredded cheddar cheese] 1/2 c butter or margarine]] 1/4 t garlic powder]] Heat oven to 450] Mix baking mix, milk, & cheese until a soft dough forms; beat vigorously for 30 seconds. Drop dough] by spoonfuls onto an ungreased cooking sheet. Bake] 8 - 10 minutes or until golden brown.]] Mix butter & garlic powder. Brush garlic mixture over] warm biscuits before removing from cookie sheet.] Serve warm. Makes 12. Enjoy!!]]The biscuits came out a little dense and did not seem to rise at all.]The only thing she changed was the use of skim milk.]Any idea what might be the problem?]]..

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Posted by Mary Ash - 2008/05/16 18:36

Red Lobster Cheese Biscuits 2 cups Bisquick prepared baking mix 2/3 c milk shredded cheddar cheese 1/2 c butter or margarine, melted 1/4 t garlic powder Heat oven to 450 Mix baking mix, milk, & cheese until a soft dough forms; beat vigorously for 30 seconds. Drop dough by spoonfuls onto an ungreased cooking sheet. Bake 8 - 10 minutes or until golden brown. Mix butter & garlic powder. Brush garlic mixture over warm biscuits before removing from cookie sheet. Serve warm. Makes 12. Enjoy!! The biscuits came out a little dense and did not seem to rise at all. The only thing she changed was the use of skim milk. Any idea what might be the problem? ..

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Posted by John A. Van Hengel - 2008/05/16 18:36

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Posted by Elfin Magick - 2008/05/16 18:36

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Posted by Dave Walkden - 2008/05/16 18:36

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Posted by Helen Peagram - 2008/05/16 18:36

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Bisquick prepared baking mix JAV 2/3 c milk JAV 1/2 c shredded cheddar cheese JAV 1/2
or margarine, melted JAV 1/4 t garlic powder JAV Heat oven to 450 JAV Mix baking mix, m
cheese until a soft dough JAV forms; beat vigorously for 30 seconds. Drop dough JAV by spoonfuls onto
ungreased cooking sheet. Bake JAV 8 - 10 minutes or until golden brown. JAV Mix butter & garlic powde
Brush garlic mixture over JAV warm biscuits before removing from cookie sheet. JAV Serve warm. Make
12. Enjoy!! JAV The biscuits came out a little dense and did not seem to rise at all. JAV The only thing she changed
was the use of skim milk. JAV Any idea what might be the problem? Here are the 3 I have, one just like yours.
Perhaps your mix is old and the rising agent is dead? Also I have added a recipe for self rising flour.

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Posted by DDDUKE - 2008/05/16 18:36

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