




ELSA'S CHEESY BISCUITS

2 cups Bisquick
2/3 cup milk
2/3 cup sharp cheddar shredded cheese
1 stick butter, melted
1 teaspoon garlic powder (more or less to taste)
2 teaspoons parsley
1/4 cup grated Parmesan cheese



Mix Bisquick, milk, and shredded cheese. Spray baking pan or cookie sheet with cooking spray. Drop biscuits by generous spoonfuls onto baking pan. Bake at 400 degrees for 12–15 minutes or until just golden. Remove from oven. Cool for five minutes (if you can wait that long!).

Mix garlic, parsley, and cheese with melted butter in bowl. Dredge each biscuit in the buttery, cheesy mixture. Serve warm. Amazing!



MULTNOMAH

www.waterbrookmultnomah.com