

Cheesy Cowboy Cornbread Biscuits

Gather around the chuck wagon for these savory and cheesy cornbread biscuits. This is a super yummy side dish for franks & beans, soup or your favorite bowl of chili. Try these at your next cookout – easy to make and yummy to eat. Find more yummy recipes as well as craft activities at: www.Kidfunideas.com



Ingredients:

- 1 Cup plus 1 Tablespoon all-purpose flour
 - 1 Cup cornmeal
 - 1 Tablespoon Baking Powder
 - 2 teaspoons garlic powder
 - ½ teaspoon Kosher salt
 - ¼ tsp cayenne pepper
 - 1 cup buttermilk*
 - ½ cup unsalted melted butter, cooled
 - 2 cups shredded sharp cheddar cheese
- For the topping
- Pastry brush
 - 2 Tablespoons melted butter
 - 1/8 tsp garlic powder
 - 1 Tablespoon minced fresh parsley

How to make it:

1. Preheat your oven to 450 degrees.
2. Line a sheet tray with parchment paper and set aside.
3. In a large bowl, mix all the dry ingredients together.
4. Add the buttermilk and melted butter stirring to mix.
5. Fold in your shredded cheese.
6. Using a ¼ cup measuring cup, scoop out your biscuits and lay them on your parchment covered sheet tray.
7. Bake in the oven 10-12 minutes until lightly browned on top.
8. Remove from the oven and brush with your butter parsley mix.



*If you do not have any buttermilk, you can substitute 1 cup of low-fat milk with the juice of one lemon. Stir to combine and let set for 5 minutes before adding to your dry ingredients.