

Cheesy Zucchini Biscuits: Fluffy, Flavorful & Easy Bake

shredded zucchini keeps the biscuits incredibly moist



OVEN
400°F

TIME
15 min

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INGREDIENTS

1 1/4 cups shredded zucchini (about 1 medium zucchini)

2 cups flour (all-purpose)

1 1/2 tbsp baking powder

1 tsp salt

1/4 tsp black pepper

1/2 tsp garlic powder

A few dashes of red pepper flakes (optional)

1/4 cup butter, cold and cut into small cubes

1 cup whole milk

1 egg

1 1/2 cups shredded cheese (cheddar blend, Parmesan, Mozzarella, or a combo)

1/4 cup sliced scallions (green onions)

Optional: Garlic butter topping (garlic paste or powder mixed with 3 tbsp melted butter)

Swaps and Notes:

Zucchini: Fresh zucchini is best. No need to peel, just give it a good wash. If using yellow squash, it will work just as well.

Cheese: A cheddar blend offers great flavor and melt. Parmesan will add a saltier, nuttier depth, while mozzarella brings gooeyness. A combination of cheddar and a touch of Parmesan is fantastic!

Butter: Cold butter cut into small cubes is crucial for flaky biscuits. Do not use melted butter in the dough itself (only for the optional topping).

Milk: Whole milk provides the richest flavor and best texture. Buttermilk can be used for a tangier biscuit.

Red Pepper Flakes: Add a subtle warmth. Omit for no heat, or increase for more spice.

Scallions: Fresh scallions (green onions) add a lovely mild onion flavor and color.

Garlic Butter Topping: Highly recommended for extra flavor and a beautiful golden finish. You can use garlic powder or garlic paste mixed with melted butter.

DIRECTIONS

1. Let's get these fluffy and flavorful : Cheesy Zucchini Biscuits baked!
2. Prepare : Zucchini (Crucial Step!): Start by shredding your zucchini. There's no need to peel; just give it a good wash first! Place the shredded zucchini in a colander over a bowl or sink, lined with a few layers of paper towels (or a clean cheesecloth). Sprinkle it generously with about 1/2 teaspoon of salt. Let it sit for about 15 minutes. This draws out excess moisture. After 15 minutes, press it gently (but firmly!) with clean paper towels to remove as much liquid as possible. The drier the zucchini, the better your biscuits' texture will be.
3. Mix : Dry Ingredients: In a large mixing bowl, whisk together the 2 cups of all-purpose flour, 1 1/2 tablespoons baking powder, 1 teaspoon salt, 1/4 teaspoon black pepper, 1/2 teaspoon garlic powder, and a few dashes of red pepper flakes (if using).
4. Cut in : Butter: Add the 1/4 cup of cold butter, cut into small cubes, to the dry ingredients. Use a pastry cutter, two knives, or your fingertips to "cut in" the butter until the mixture resembles coarse crumbs, with some pea-sized butter pieces remaining. This creates flakiness.
5. Combine : Wet and Dry with Add-ins: In another separate bowl, whisk the 1 egg into the 1 cup of whole milk until combined. Add this milk-egg mixture along with the 1 1/2 cups shredded cheese, 1/4 cup sliced scallions, and the thoroughly drained shredded zucchini to the dry ingredients. Mix with a spoon or rubber spatula until everything is just combined. Be careful not to overmix! Overmixing will develop the

gluten and result in tough biscuits.

6. **Prepare : Baking Sheet:** Line a baking sheet with parchment paper to prevent sticking and ensure easy cleanup.
7. **Scoop : Dough:** Use an ice cream scoop (or about 1/4 cup portions) to drop the dough onto the prepared baking sheet. These are "drop biscuits," so no need to roll or cut. Make sure to leave about 2 inches of space between each scoop to allow for even baking and browning.
8. **Bake:** Place the baking sheet in a preheated oven at 400°F (200°C) and bake for about 20 minutes, or until the biscuits are cooked through and the tops are lightly golden brown. If you like them a bit browner and crispier, you can leave them in for a few minutes longer, keeping a close eye on them.
9. **Optional : Garlic Butter Topping:** If you'd like to add a touch of indulgence, prepare the garlic butter topping (garlic paste or powder mixed with 3 tablespoons melted butter). Brush the tops of the biscuits generously with this garlic butter about 3-5 minutes before they finish baking. This will add extra flavor and a beautiful sheen.
10. **Serve:** Remove the biscuits from the oven. Serve them warm and enjoy every fluffy, cheesy bite!

SWAPS & NOTES

No need to peel, just give it a good wash.
If using yellow squash, it will work just as well.

Cheese: A cheddar blend offers great flavor and melt.
Parmesan will add a saltier, nuttier depth, while mozzarella brings gooeyness.

TIPS FOR SUCCESS

Drain Zucchini Thoroughly: This is the most crucial step!
Excess moisture from the zucchini will make your biscuits soggy.
Squeeze out as much liquid as humanly possible.
Cold Butter: Keep your butter cold until you cut it into the flour.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-zucchini-biscuits-fluffy-flavorful-easy-bake/>