

## Fluffy Cheddar Garlic Biscuits: Easy Homemade Recipe

Cheddar Garlic Biscuits: The Fluffy, Cheesy Side Dish You've Been Craving



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon garlic powder
- 1/3 cup vegetable oil (canola oil can also be used)
- 1 cup buttermilk
- 1 cup cheddar cheese, shredded (I prefer sharp cheddar cheese for a bolder flavor)
- 1 tablespoon butter, melted (salted is fine)

#### Swaps and Notes:

**Flour:** All-purpose flour works perfectly here. For a slightly different texture, you could try a self-rising flour and adjust the baking powder/salt, but stick to all-purpose for this recipe's intended results.

**Oil:** Vegetable or canola oil keeps these biscuits super tender and makes the dough very easy to work with, compared to solid fats.

**Buttermilk:** Buttermilk is crucial for both flavor and texture. Its acidity reacts with the baking powder to create a light, fluffy biscuit. If you don't have buttermilk, you can make a quick substitute by adding 1 tablespoon of white vinegar or lemon juice to a measuring cup, then filling the rest of the way with regular milk to make 1 cup. Let it sit for 5 minutes before using.

**Cheddar Cheese:** Sharp cheddar offers the best flavor, but mild or medium cheddar will also work.

For a spicy kick, try a pepper jack cheese!

**Garlic:** Adjust the amount of garlic powder to your preference. For an even stronger garlic punch, you could add a little fresh minced garlic sautéed in a tiny bit of butter, or garlic flakes.

**Step-by-Step Directions:**

**Preheat Oven & Prep Pan:** Preheat your oven to 425 degrees F (218°C). Line a baking sheet with parchment paper or spray gently with cooking spray.

**Combine Dry Ingredients:** In a large mixing bowl, add the flour, baking powder, salt, and garlic powder. Use a silicone spatula or whisk to mix these dry ingredients together very well until they are fully combined.

**Add Wet Ingredients:** Pour the vegetable oil and buttermilk into the dry flour mixture. Mix with your silicone spatula until all the flour is just combined. The dough will seem a little wet, but don't worry - this ensures a wonderfully tender biscuit. Avoid overmixing.

**Fold in Cheese:** Add the shredded cheddar cheese to the biscuit dough. Quickly fold it into the dough until it's just combined. Again, be careful not to overwork the dough; excessive mixing develops gluten, leading to tougher biscuits.

**Portion & Brush:** Lightly spray the inside of a ... cup measuring cup with cooking spray. Use the measuring cup to scoop out portions of the dough, gently shaping them into individual biscuit dough balls. This helps create evenly sized biscuits. Place them on your prepared baking sheet. Brush the melted butter onto the top of each biscuit.

**Bake:** Place the biscuits in the preheated oven for 15-17 minutes. They should be a beautiful light golden brown around the edges and feel light and fluffy when gently pressed.

**Cool & Enjoy:** Let the biscuits cool on the pan for a minute or two before transferring them to a wire rack. Then, serve them warm and enjoy!

**Tips for Success:**

**Don't Overmix the Dough:** This is the golden rule for tender biscuits. Mix just until the ingredients are combined. A few lumps are fine!

**Use Room Temperature Buttermilk:** While not as critical as with some baking, slightly warmer buttermilk can integrate more smoothly.

**Portion Evenly:** Using a measuring cup or an ice cream scoop helps ensure all biscuits bake consistently.

**Serve Warm:** Biscuits are always best served warm, when they're at their fluffiest and the cheese is still gooey.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

#### More Recipes You Will Love:

For another cheesy, easy-to-make bread, check out my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).

If you're into quick, satisfying dinners, my [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor](#) is a must-try.

And for a hearty breakfast or brunch, you can't go wrong with [This One-Pan Breakfast Bake Will Make You Skip](#).

Final Thoughts:

## DIRECTIONS

1. Making these : Cheddar Garlic Biscuits is a breeze, even for beginner bakers:
2. Preheat : Oven & Prep Pan: Preheat your oven to 425 degrees F (218°C). Line a baking sheet with parchment paper or spray gently with cooking spray.
3. Combine : Dry Ingredients: In a large mixing bowl, add the flour, baking powder, salt, and garlic powder. Use a silicone spatula or whisk to mix these dry ingredients together very well until they are fully combined.
4. Add : Wet Ingredients: Pour the vegetable oil and buttermilk into the dry flour mixture. Mix with your silicone spatula until all the flour is just combined. The dough will seem a little wet, but don't worry - this ensures a wonderfully tender biscuit. Avoid overmixing.
5. Fold in : Cheese: Add the shredded cheddar cheese to the biscuit dough. Quickly fold it into the dough until it's just combined. Again, be careful not to overwork the dough; excessive mixing develops gluten, leading to tougher biscuits.
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8. **Cool & : Enjoy:** Let the biscuits cool on the pan for a minute or two before transferring them to a wire rack. Then, serve them warm and enjoy!
9. **Tips for Success: Don't Overmix the Dough:** This is the golden rule for tender biscuits. Mix just until the ingredients are combined. A few lumps are fine!
10. **Use : Room Temperature Buttermilk:** While not as critical as with some baking, slightly warmer buttermilk can integrate more smoothly.
11. **Portion : Evenly:** Using a measuring cup or an ice cream scoop helps ensure all biscuits bake consistently.
12. **Serve : Warm:** Biscuits are always best served warm, when they're at their fluffiest and the cheese is still gooey.
13. **Serving Suggestions and Pairings:** These Cheddar Garlic Biscuits are incredibly versatile! They're perfect alongside almost any meal. Serve them with a hearty chili or soup, like my [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort](#). They're also fantastic with fried chicken, a simple roast, or even for breakfast with eggs and bacon. They would be an amazing addition to a brunch spread with my [This One-Pan Breakfast Bake Will Make You Skip](#). For a casual dinner, pair them with a savory skillet dish like my [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor](#). Don't forget, they're also delicious dunked into a good dip, such as [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#).
14. **Storage and Leftover Tips:** Leftover Cheddar Garlic Biscuits are best stored in an airtight container at room temperature for up to 2-3 days. To reheat, pop them in a preheated oven at 350°F (175°C) for 5-7 minutes, or briefly in the microwave for about 30 seconds, until warmed through. They also freeze well: wrap individually in plastic wrap and then place in a freezer-safe bag for up to 2 months. Thaw at room temperature or reheat from frozen in the oven.
15. **More Recipes You Will Love:** If you enjoyed the savory comfort of these biscuits, you'll love exploring some of my other easy and delicious recipes:
16. For another cheesy, easy-to-make bread, check out my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).
17. If you're into quick, satisfying dinners, my [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor](#) is a must-try.
18. And for a hearty breakfast or brunch, you can't go wrong with [This One-Pan Breakfast Bake Will Make You Skip](#).
19. **Final Thoughts:** These Cheddar Garlic Biscuits are a simple yet incredibly rewarding bake. They're a testament to how a few basic ingredients can create something truly special. Whether you serve them for breakfast, with dinner, or as a snack, they're guaranteed to be a hit.
20. **What's your favorite way to enjoy a homemade biscuit?** Let me know in the comments below, and don't forget to

follow Chef Maniac for more delightful recipes!

## SWAPS & NOTES

**Flour:** All-purpose flour works perfectly here.

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**Oil:** Vegetable or canola oil keeps these biscuits super tender and makes the dough very easy to work with, compared to solid fats.

**Buttermilk:** Buttermilk is crucial for both flavor and texture.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/fluffy-cheddar-garlic-biscuits-easy-homemade-recipe/>