

Cheddar Garlic Drop Biscuits

★★★★☆ 11 Ratings | 4 Reviews

By Duke's Kitchen

🕒 15 minutes prep | 10-15 minutes cooking



Ingredients

- ☐ ½ cup Duke's Mayonnaise (<https://www.dukesmayo.com/product/real-mayonnaise/>)
- ☐ 1 cup milk
- ☐ ½ tsp. garlic powder
- ☐ 1 cup cheddar cheese, shredded
- ☐ 2 cups self-rising flour

Preparation

1. Preheat oven to 400°.
2. Combine mayonnaise, milk, garlic and cheese, then add flour and stir until incorporated.
3. Divide dough into 12 biscuits and place on a greased baking sheet about 2 inches apart.

4. Bake 10-15 minutes or until golden brown.

4 Comments

Posted on February 19, 2017 by *audreybiloan* (<https://www.dukesmayo.com/recipe/cheddar-garlic-drop-biscuits/#comment-1074>)

How long do these cook and at what temperature?

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Posted on April 5, 2017 by *Caroline Creasey (Post author)* (<https://www.dukesmayo.com/recipe/cheddar-garlic-drop-biscuits/#comment-2418>)

These cook at 400°F for 10-15 minutes.

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Posted on October 13, 2017 by *cem69* (<https://www.dukesmayo.com/recipe/cheddar-garlic-drop-biscuits/#comment-9655>)

By far the best biscuits I have ever had..red lobster has nothing on these!

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Posted on March 18, 2018 by *nine_innings* (<https://www.dukesmayo.com/recipe/cheddar-garlic-drop-biscuits/#comment-14508>)

These are the ultimate biscuit. My husband laughed when I was making these, saying mayo, I don't think so!! Boy did he eat his words. He loves these. They look beautiful and keep for days in the refrig. Very moist. I'm a new user to Duke's. I was visiting Louisiana and my cousin you have to try this mayo. Well, I was sold. I bought a couple jars to bring home and to my amazement two of our local stores are not carrying it... I'm making a few other recipes as well. This will be my go to biscuit from now on. Thank you Duke's for a great recipe.

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