**Cheddar Garlic Biscuits**

**Ingredients**

* 2 cups all-purpose flour
* 1 tablespoon sugar
* 1 tablespoon baking powder
* 2 teaspoons garlic powder
* 1/2 teaspoon kosher salt
* 1/4 teaspoon cayenne pepper, optional
* 1 cup buttermilk
* 1/2 cup unsalted butter
* 1 1/2 cups shredded sharp cheddar cheese

**For the topping**

* 3 tablespoons unsalted butter, melted
* 1 tablespoon chopped fresh parsley leaves
* 1/2 teaspoon garlic powder

**Instructions**

* Preheat oven to 450 degrees F. Line a baking sheet with parchment paper or a silicone baking mat; set aside.
* In a large bowl, combine flour, sugar, baking powder, garlic powder, salt and cayenne pepper, if using.
* Blend in butter to the dry mixture and combine until cornmeal like consistency.
* Pour buttermilk over dry ingredients and stir using a rubber spatula just until moist. Gently fold in cheese.
* Using a 1/4-cup measuring cup, scoop the batter evenly onto the prepared baking sheet. Place into oven and bake for 10-12 minutes, or until golden brown.
* For the topping, whisk together butter, parsley and garlic powder in a small bowl. Working one at a time, brush the tops of the biscuits with the butter mixture.