

Savory Garlic Biscuits

These delightful savory garlic biscuits are perfect for snacking or as a side dish. Fluffy and golden brown, they are infused with garlic flavor, making them an irresistible treat.



30 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- Refined Wheat Flour: 60g
- Vegetable Oil: 25g
- Sugar: 6g
- Butter: 5g
- Garlic Powder: 2g
- Salt: 1g
- Leavening Agents: 1g
- Emulsifiers: 0.5g
- Flavor Enhancers: 0.5g

Steps

- 1 In a large mixing bowl, combine refined wheat flour, sugar, salt, leavening agents, and emulsifiers.
- 2 Add the vegetable oil and butter to the dry mixture, and mix until a uniform dough forms.
- 3 Sprinkle in the garlic powder and mix thoroughly until well combined.
- 4 Roll out the dough on a floured surface to about 1/4 inch thick, then cut into oval shapes.
- 5 Preheat the oven to 350°F (175°C) and bake the biscuits for 15-20 minutes, or until they are golden brown.